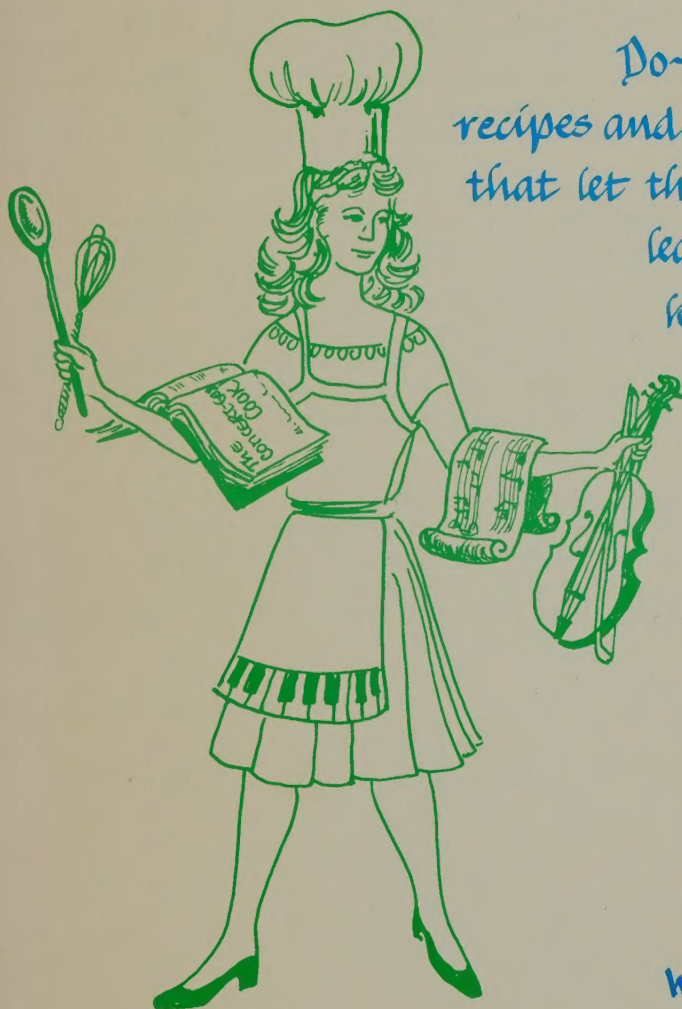


THE CONCERT-GOING COOK

Do-ahead
recipes and menus
that let the cook
leave the
kitchen



by the
Women's
Committee
of the
Coleman Chamber Music Association

Seventy-five years ago the Coleman Chamber Music Association began as a season of concerts in the first Pasadena homes along the Arroyo. There have been changes since 1904 -- from amateur groups to the world's best-known ensembles, from living rooms to Caltech's Beckman Auditorium -- but there's never been a season missed. As far as we know, Coleman is the oldest continuing chamber music association in the United States.

Thirty years ago the Coleman Women's Committee organized itself to help carry out the programs for young people that had evolved, particularly concerts in the schools and an auditions program to encourage young musicians to explore the possibilities of chamber music.

Seventy-five years for the Coleman Association, thirty years for the Women's Committee, and never a cookbook published! A lot of entertaining has been done in that time by hostesses who are as involved in the music as in the kitchen. We've had to devise menus that allow us to meet our guests at a concert, stay for all the encores, and present an elegant dinner party as soon as we arrive home.

While most cooks don't go to concerts just before their parties, everyone who entertains likes to do as much as possible in advance. Drawing on our experience, we here set forward our most successful -- and succulent -- solutions.



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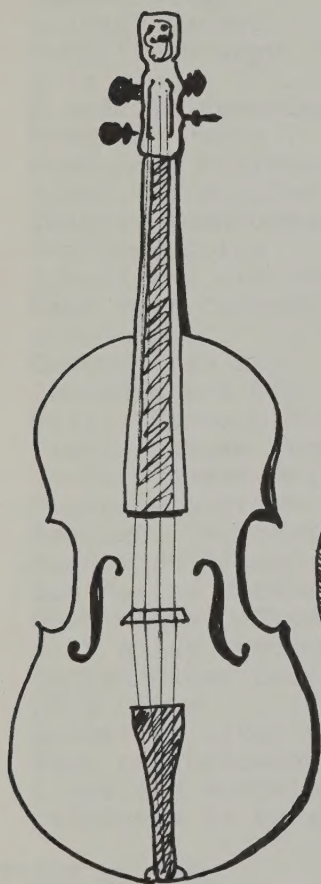
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—edited and illustrated by Carol Marburger—

—typed by Phyllis Hudson—

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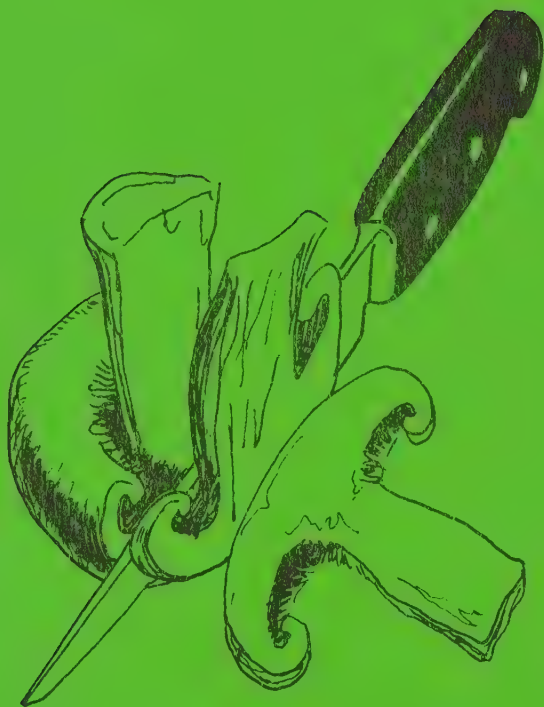
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APPETIZERS

CREAM CHEESE DOUGH

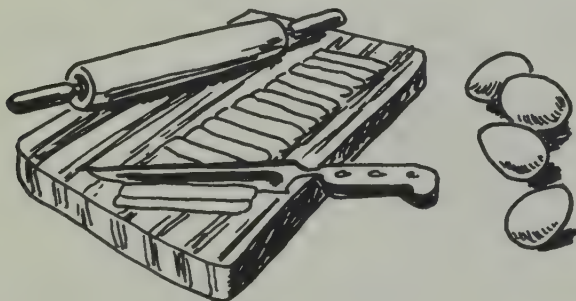
This rich, tender crust can be used for cheese sticks, appetizer turnovers, pies, or cookies. You can make several batches at once and store them in the freezer for later use, or you can bake your appetizers ahead and freeze them. Just reheat, straight from the freezer, for about 4 minutes at 425°.

6 oz. cream cheese, softened
1/2 lb. butter, softened
2 c. flour, unsifted
Pinch of salt

Blend the ingredients by hand or in a food processor. Chill well before rolling out.

Cocktail Morsels: Roll out the dough on a floured board to the thickness of 1/4 inch. Cut into strips, or use cookie cutters to make different shapes. Lay them on a greased baking sheet, brush them with beaten egg, and sprinkle on your choice of toppings: Parmesan cheese, or poppy seeds, or caraway seeds. Bake at 400° for 15 minutes, or until golden. Serve warm; they can be reheated briefly.

Turnovers: Roll out the dough on a floured board to the thickness of 1/8 inch. Cut into 2 1/2-inch rounds; place in the middle of each a piece of cooked sausage, or a cube of cheese and a green olive, or a filling of your choice (see Hungarian Strudel). Brush the edges with beaten egg, fold in half, and pinch the edges to seal. Brush the tops with beaten egg, prick with a fork, and bake at 425° for 15 to 20 minutes.



HUNGARIAN STRUDEL

1 pkg. phyllo dough
Melted butter
Beaten egg

Use 3 sheets of phyllo dough for each roll. Keep the remaining phyllo from drying out by covering it with a damp towel. Lay a sheet of phyllo on a towel and brush lightly with melted butter; repeat with 2 more sheets. Spread on your choice of filling almost to the edge, leaving 2 to 3 inches for the bottom seam. Using the towel as an aid, roll the phyllo jellyroll style. Place the roll seam side down on a buttered baking sheet. Repeat until the package of phyllo is used up. Brush the rolls with beaten egg and bake at 350° for 25 to 30 minutes, or until golden brown. Before baking, you can cover them with plastic wrap and refrigerate; or you can bake them in the morning, cut them into 2 1/2-inch slices, and reheat them at 275° for 15 minutes.

Cabbage filling:

1 head cabbage
4 Tb. butter
Salt and lots of freshly ground pepper

Shred the cabbage and cook it in the butter, stirring, until golden.

Spinach and dill filling:

1 pkg. frozen chopped spinach, thawed
and squeezed dry
3 green onions, chopped
2 Tb. butter
1/4 c. Feta cheese, crumbled
1/2 tsp. salt
Pinch of nutmeg
1 Tb. snipped fresh dill, or 1/4 tsp. dried
1 egg, beaten

Sauté the onion in the butter, then mix with all the ingredients.

Ham filling:

1/2 lb. ham, finely chopped
3 Tb. butter
3 Tb. flour
1 c. milk
Salt and freshly ground pepper
3 eggs, separated

Make a thick white sauce with the butter, flour, milk, and seasonings. Off heat, stir in the ham and egg yolks. Let the mixture cool, then fold in the stiffly beaten egg whites.

Chicken liver and tarragon filling:

1/2 lb. chicken livers, chopped
2 Tb. butter
2 Tb. finely chopped green onions
1 8-oz. pkg. cream cheese, softened
1 clove garlic, mashed
1 Tb. snipped parsley
1 Tb. snipped fresh tarragon, or 1/4 tsp.
dried
Salt and freshly ground pepper

Cook the livers and onions in the butter until just done. Mash with a fork, mix with remaining ingredients, and season to taste.



MRS. YOUNIE'S SAUSAGE ROLLS

The Scottish mother of one of our founding members has served us well and generously for many years. This is one of her most-requested recipes.

1 lb. unbleached flour
1 tsp. salt
10 oz. Crisco
Ice water
Lemon juice
Lean bulk sausage (1 lb. makes 12 sausage rolls)
Flour
Egg yolk beaten with a little water

Put the flour and salt into a bowl. Use 1 1/2 ounces of the Crisco to rub into the flour; divide the rest into 3 parts, to be spread on the dough later. Add enough ice water to make a soft, not stiff, dough. Roll it out on a floured board into a rectangle about 10 by 12 inches. Using a knife, flake on one of the reserved portions of shortening, keeping it about 1 inch from the edges. Sprinkle 1 tablespoon of lemon juice over the dough. Fold it in thirds, as you would a letter, sealing the edges. Refrigerate for at least 30 minutes between each rolling. Repeat until the shortening is gone; use more lemon juice each time. Take care not to burst any of the "bubbles" that may appear. The finished pastry may be kept in the refrigerator for a few days or frozen.

To prepare the sausage rolls, divide the pastry into 4 parts and refrigerate what you are not using. Roll out the pastry on a floured board to about the thickness of 1/8 inch: the thinner, the better. Cut into strips and place about 1 1/2 ounces of sausage, rolled in flour, on each. Roll the pastry at least 2 or 3 times around the sausage for more and lighter layers. Press the edges to seal. Brush the tops of your cylinders with the egg yolk and water, and make 2 or 3 cuts on the top with a knife. You can refrigerate the uncooked rolls until later in the day. Bake at 400° for 10 minutes; reduce heat to 350° and continue baking until brown. Serve hot.

CHEESE CRISPS

With the coming of food processors, homemade cheese biscuits have been appearing with deserved frequency on appetizer tables. Here is a recipe for those who still like to get their hands into things!

- 1 5-oz. jar of sharp cheese spread (like Old English), softened
- 1/4 lb. butter, softened
- 1/4 tsp. salt
- Dash cayenne pepper
- 1 1/2 c. flour, unsifted

Combine the cheese and butter. Blend in the seasonings and flour. Form the dough into 2 rolls, each about 1 1/4 inch in diameter. Wrap tightly and refrigerate for at least 2 hours, or as long as a week; or freeze. Slice the rolls a bit less than 1/4 inch thick. Place the slices on ungreased baking sheets, spacing them about 1/2 inch apart. Bake at 300° for 20 to 25 minutes, until the color deepens a little; do not overbake. Serve hot. Makes about 60.

You can vary the flavor of these crisp morsels by adding to the dough 1/2 c. finely chopped pecans, or 1/4 c. toasted sesame seeds, or 1/2 tsp. caraway seeds -- or you can use another kind of processed cheese, like a jar of Neufchatel with Jalapeño Peppers

SPINACH BATONS

- 1 3-oz. pkg. cream cheese, softened
- 1/4 c. butter, softened
- 1/8 tsp. salt
- 1/2 c. sifted flour
- 3 Tb. Madeira
- 1/2 c. (about 1/4 pkg.) frozen chopped spinach, thawed and squeezed dry
- 1/2 c. mushrooms, cleaned, finely chopped, and squeezed

Blend the cream cheese and butter. Cut the flour and salt into it. Blend in the Madeira, spinach, and mushrooms. Wrap and chill at least 4 hours. Dusting your hands with a little flour, roll small amounts of dough into slender batons about 3 inches long. At this point they may be returned to the refrigerator. Bake at 450° for 12 minutes and serve hot.

TORTILLA CRISPS

- 1 pkg. flour tortillas
- 3/4 c. soft butter or margarine
- 2 tsp. ground cardamom, or taco seasoning,
or any flavor you wish

Cut the tortillas in half; spread them generously with the butter into which you have creamed your choice of seasonings. Bake on ungreased cookie sheets at 275° for 25 minutes. Cool and break into smaller pieces. Serve at room temperature that day, or store airtight for up to a week, reheating briefly to crisp again.

PITA PIECES

- 1 pkg. Pita bread
- Softened butter or margarine
- Dried dill weed
- Freshly grated Parmesan cheese (about 1/2 c.)
- Seasoned salt

Split open the Pita pockets and spread with butter; cut into strips. Sprinkle with the dill weed, Parmesan, and seasoned salt. Bake at 350° until hot and crispy, about 10 to 12 minutes.

SOURDOUGH SAVORIES

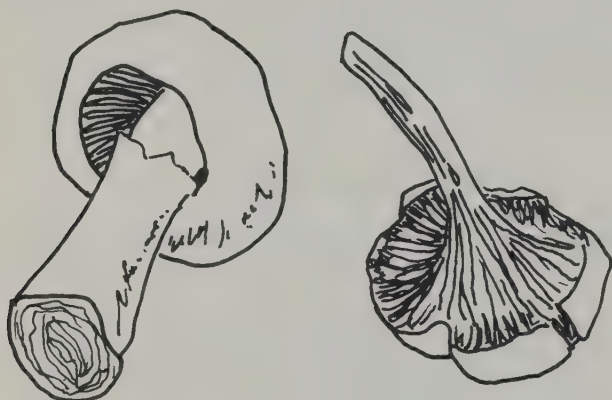
- 2 sourdough rolls, about 9 inches
by 3 inches
- 1/4 lb. (1 stick) butter, softened
- 1 tsp. Bovril
- Garlic powder to taste
- Freshly grated Parmesan cheese
- Paprika

Keep the rolls in the refrigerator overnight; slice thinly the next day. Cream together the butter, Bovril, and garlic powder. Spread it on the bread slices, sprinkle with Parmesan, lightly dust with paprika, and bake at 200° for 40 to 50 minutes. They're good hot or cold.

HAWAIIAN PUPUS

- 1 c. chopped black olives
- 1/2 c. chopped green onions
- 1 1/2 c. shredded Cheddar cheese
- 1/2 c. mayonnaise
- 1 tsp. curry powder
- Salt to taste
- 1 pkg. English muffins, split

Combine all ingredients except the muffins. Spoon onto the muffin halves and broil them just until the cheese melts -- about 2 to 3 minutes. Cut the muffins into quarters and serve hot.



MUSHROOMS STUFFED WITH CLAMS

- 1 lb. fresh mushrooms
- 6 oz. cream cheese, softened
- 1 10 1/2-oz. can minced clams, drained
- 1 Tb. diced pimiento
- 2 Tb. green onions, minced
- 1/4 tsp. garlic salt
- 1/4 tsp. Worcestershire sauce
- 1/2 tsp. salt
- Dash of pepper

Clean and dry the mushrooms, removing their stems; cover with plastic wrap and refrigerate. Blend the cream cheese with the remaining ingredients and chill for several hours or overnight. Before you go to the concert, stuff the mushroom caps, rewrap, and chill until serving.

MUSHROOMS STUFFED WITH CRAB

24 large mushroom caps
1/3 c. melted butter
1 1/2 c. flaked crab meat
2 eggs, lightly beaten
3 Tb. mayonnaise
1/2 c. grated onion
2 tsp. lemon juice
1/2 c. bread crumbs
1/2 c. grated Parmesan cheese

Wash and dry the mushroom caps; dip them in melted butter and arrange them on a greased baking sheet. Mix remaining ingredients except the cheese and fill the mushrooms. Sprinkle with the cheese. Bake at 375° for 15 minutes.

CHINESE MUSHROOMS

The cooking liquid is too good to throw out; you might want to save it as the basis for a soup.

20 large mushrooms
1/4 lb. shelled, deveined shrimp,
finely chopped
1/2 lb. ground raw pork
3 Tb. chopped green onions
3 Tb. soy sauce
1 tsp. salt
1/4 tsp. pepper
1 Tb. flour
1 c. beef bouillon

Wash and dry the mushrooms; remove stems. Mix together the shrimp, pork, green onions, 1 Tb. soy sauce, salt, pepper, and flour. Shape into small balls and stuff the mushroom caps. Set aside or refrigerate. When you're ready to cook, arrange the mushrooms, stuffed side up, in a large skillet. Pour in the bouillon and remaining 2 Tb. of soy sauce. Cover and cook over low heat for 25 minutes. Serve warm as an appetizer, with toothpicks for spearing.

ZUCCHINI COINS (serves 30)

10 medium zucchini
8 oz. cream cheese, softened
1/4 c. freshly grated Parmesan cheese
Juice of 1/2 lemon
1 clove garlic, mashed
1/4 c. snipped fresh basil, or 1 Tb. dried
Salt and freshly ground pepper

Scrub the zucchini and blanch for 4 minutes only in boiling, salted water. Immediately plunge them into cold water. When they have cooled, drain them, cut off the ends, and core them. (If you don't have a long zucchini corer, you can cut them into smaller sections and use an apple corer.) Mix the remaining ingredients, stuff the zucchini, and chill. Slice them into coins at your convenience, arrange on serving platters, and chill again. Serve at room temperature.

APPETIZING ARTICHOKE SQUARES

3 6-oz. jars marinated artichoke hearts
1 onion, diced
1 clove garlic, mashed
4 eggs
1/4 c. bread crumbs
1/2 lb. sharp Cheddar cheese, grated
2 Tb. chopped parsley
1/8 tsp. pepper
1/8 tsp. Tabasco
Salt to taste

Drain the oil from one jar of artichoke hearts into a skillet and sauté the onion and garlic until just tender. Drain the remaining jars, discarding the oil, or saving it for salad oil another day; chop the artichokes finely. Beat the eggs until foamy; stir in the crumbs, cheese, parsley, onion and garlic, artichokes, and seasonings. Spoon into a greased 8-inch square pan and bake at 350° for 30 minutes. Refrigerate at least 4 hours or overnight. Before serving, cut into small squares and reheat on a cookie sheet at 325° for 10 minutes. Serve hot.

CAPE FEAR CANAPÉS

1 lb. fresh shrimp, cooked and finely chopped
1 Tb. minced onion
1 tsp. minced green pepper
1 tsp. minced celery
2 tsp. lemon juice
1/2 tsp. grated lemon rind
1/4 tsp. salt
4-5 drops Tabasco sauce
Dash of freshly ground pepper
1/2 c. mayonnaise
1 loaf firm-textured white bread

Mix all ingredients except the bread and check for seasoning. Cut small rounds from the bread, about the size of a half dollar. Pile a heaping teaspoon of the shrimp mixture on each. Cover and chill until serving.

BRANDADE

This rich fish spread can be served on thinly sliced bread or toast as an appetizer, or simply eaten with a fork as a first course.

1 1/2 lbs. white fish (cod, haddock, or
turbot filets)
Lemon juice and peppercorns
3 thick slices of white bread, crusts
removed
3-4 Tb. olive oil
2 cloves garlic crushed with salt
Lemon juice
Salt and pepper
3-4 Tb. mayonnaise
Garnish: gherkins, capers, or thinly
sliced cucumber

Poach the fish for about 15 to 20 minutes in water to cover, flavored with lemon juice and peppercorns. Let cool in the liquid, then drain, bone, and skin. Soak the bread in a little water and olive oil, then squeeze it as dry as possible. Mash the fish well with the bread (a blender or food processor is best). Gradually add the olive oil, garlic, a good squeeze of lemon juice, and salt and pepper. Stir in the mayonnaise. Mix well and spoon into a serving dish. Serve chilled and garnished.

CREAMY CRAB DIP

- 1 6-oz. can crabmeat
- 1 8-oz. pkg. cream cheese, softened (use
Neufchatel for fewer calories)
- 2 Tb. sour cream
- 1/2 tsp. horseradish
- Dash Worcestershire sauce
- Garlic salt

Blend all ingredients thoroughly, turn into an oven-proof dish, and refrigerate until a few hours before serving. Heat in a moderate oven until bubbly, and serve with crisp crackers.

JAPANESE LOX DIP

You'll be able to find wasabi, the Japanese powdered horseradish, in the Oriental food section of most markets.

- 1/2 tsp. wasabi
- 1 c. sour cream
- 1/2 of a small pkg. lox (smoked salmon
in oil)

Measure 1/2 tsp. wasabi into a small cup and mix with just enough water to form a paste. Cover and let stand for 2 minutes; then blend it into the sour cream. Chop the lox into small chunks and stir them into the sour cream mixture. Chill. Serve with crackers.

DILLED SPINACH DIP

- 1 pkg. frozen chopped spinach
- 1 Tb. grated onion
- 1/2 c. mayonnaise
- 1/2 c. sour cream
- Juice of 1/2 lemon
- 1 small clove garlic, mashed
- 2 Tb. snipped fresh dill, or 1 tsp. dried

Mix all the ingredients together, chill, and serve with crackers or toast rounds.

SIMPLE CHEESE PÂTÉ

- 1 8-oz. pkg. cream cheese
- 1/2 c. soy sauce
- 2 cloves garlic, mashed
- 2 tsp. poppy seeds

Place the bar of cream cheese in a shallow container with a tight lid. Combine the garlic with the soy sauce and pour it over the cream cheese. Cover tightly and refrigerate overnight, turning it a few times. Before serving, roll the cheese in poppy seeds and set it out with a knife and crisp crackers.



CAVIAR CHEESE MOLD

- 2 c. creamed cottage cheese
- 1/8 tsp. Tabasco sauce
- 1/2 tsp. salt
- 1 clove garlic, minced
- 2 tsp. Worcestershire sauce
- 2 c. sour cream
- 4 tsp. gelatin
- 4 Tb. Sherry
- Juice of 1/2 lemon
- 4 oz. red caviar

Combine the cottage cheese, Tabasco, salt, garlic, Worcestershire, and sour cream and beat with an electric mixer at high speed, until lumps disappear. In a custard cup set in hot water, dissolve the gelatin in the Sherry. Add it to the cheese mixture and beat until light. Pour into a 1-quart mold and chill overnight. Combine the lemon juice with the caviar. Unmold the cheese, spread the caviar mixture on it, and serve with slices of good dark bread.

HOMEMADE BOURSIN

- 8 oz. whipped butter
- 2 8-oz. pkgs. cream cheese, softened
- 2 cloves garlic, mashed
- 1/2 tsp. oregano
- 1/4 tsp. each marjoram, thyme, basil,
dill, and pepper

Mix all ingredients until smooth with an electric beater. Store for several days in the refrigerator, or freeze. Serve at room temperature with crackers or rounds of French bread.

KOROZOTT (Hungarian Cheese Spread)

- 1 8-oz. pkg. cream cheese, softened
- 4 oz. (1 stick) butter, softened
- 3 Tb. sour cream
- 3-4 green onions, chopped (including stalks)
- 1 Tb. prepared mustard
- 3 Tb. Hungarian paprika
- 1/2 tsp. caraway seeds
- 2 anchovy filets or 1/2 tsp. anchovy paste
- Salt to taste
- Garnish: more anchovy filets, or capers,
or radishes, or sliced green pepper

Mix all ingredients except the garnishes in a blender until completely smooth; transfer to a serving dish and chill. Serve at room temperature, attractively garnished, with crackers or rounds of dark bread.

ROQUEFORT SPREAD

- 8 oz. Roquefort cheese, softened
- 1 8-oz. pkg. cream cheese, softened
- 1/2 medium mild onion, grated
- 1 jigger (2 oz.) Bourbon
- 3 drops Tabasco sauce

Cream all ingredients together thoroughly. This consistency is perfect for spreading on toast rounds. To use as a dip, thin it with a little light cream. Serve at room temperature.

SAN FELIPE FONDUE

- 1 lb. sharp Cheddar cheese, coarsely
grated
- 5 oz. dried beef, chopped
- 16 oz. tomato sauce
- 1 clove garlic, mashed
- 1 egg, beaten
- 2 Tb. diced green chiles

Put the beef and tomato sauce through the blender in several batches. Heat it carefully in a saucepan with the cheese and garlic until the cheese is melted. Remove from heat and add the beaten egg and chiles. Let the flavors develop for several days in the refrigerator. Reheat and serve with crisp tortilla strips for dipping.

KUSHI-KATSU (Skewered Pork)

Japanese-style bread crumbs are coarser than the usual variety. Look for a package labeled "Panko" in the Oriental food section of many markets.

- 1 lb. boneless pork, cubed
- 2 medium onions, cut in wedges
- Salt and pepper
- Flour
- 1 egg, slightly beaten with 2 tsp. water
- Japanese-style bread crumbs
- Oil for deep frying
- Bamboo skewers
- Hot mustard

Season the cubed pork with salt and pepper and skewer it alternately with the onion. Dust with flour, dip in the beaten egg, and roll in bread crumbs. You may refrigerate the skewers at this point. Deep fry them in oil over medium heat. Drain on paper towels and serve with hot mustard.

STAR ANISE CHICKEN LIVERS (serves 6)

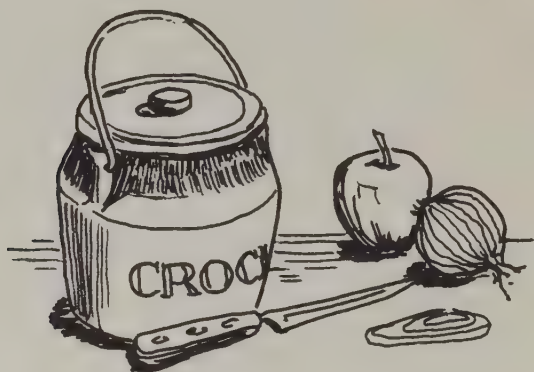
You can always find the flower-shaped cloves of star anise at Oriental grocery stores, but you might take a look in the Oriental section of your own market before you make the trip. A drop or two of anise extract will impart a somewhat similar flavor, but it's no real substitute. Serve the chilled chicken livers in their juices along with picks for spearing them. When the livers are gone, add the juices to your first-course soup (see Chinese Broth with Bean Sprouts).

- 1/2 lb. chicken livers, cut into bite-sized pieces
- Slice of fresh ginger
- 1 green onion, chopped
- 1 Tb. rice wine or Sherry
- 3 Tb. soy sauce
- 2 tsp. sugar
- 4 points (flower-shaped pieces) star anise
- Dash Tabasco
- 1 c. chicken stock

Simmer all ingredients for 15 minutes; cool and chill.



There are probably as many pâté recipes as there are people who love pâté. The following recipes illustrate the wide range of methods and flavors.



DANISH LIVER LOAF

1 1/2 lbs. beef, pork, or lamb liver
1/2 lb. bacon
1 large onion, peeled
4 Tb. butter or margarine
6 Tb. flour
1 1/2 c. milk
1 Tb. salt
1 tsp. pepper
2 eggs
Meat jelly
Vegetable garnishes

Put the liver through the food grinder twice, using a fine blade; do the same with the bacon and onion. Melt the butter in a saucepan, add the flour and cook, stirring, until bubbly. Stir in the milk and cook until smooth and thickened. Add salt and pepper. Remove from heat and cool for about 10 minutes. Beat in the ground liver, bacon, onion, and finally the eggs. Turn into a 5- by 9-inch loaf pan and bake at 325° for 1 to 1 1/2 hours, with the pan set in a dish of hot water. Cool and, if served later, refrigerate. You may slice it and serve as the filling for Danish sandwiches, or on a lettuce leaf as a first course; or you may serve it whole with firm bread rounds as an appetizer. Garnish with meat jelly and vegetables such as radish roses or pickled beets.

PÂTÉ DIANA

- 1 c. butter, softened
- 1/2 c. chopped onion
- 2 Tb. chopped shallots or scallions
- 1/4 c. chopped peeled apple
- 1 lb. chicken livers, cut in half if wished
- 1/4 c. apple wine or apple brandy
- 2 to 3 Tb. heavy cream
- 1 tsp. lemon juice
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/2 c. clarified butter (heat butter over low heat until the milky residue that gathers on the surface evaporates, leaving a syrupy, golden butter product)

Melt 3 tablespoons of the softened butter in a skillet. Add the onions and shallots; cook, stirring, until tender, about 5 minutes. Add the apple and cook until soft, about 3 minutes. Place the apple mixture in a blender. Melt 3 more tablespoons of the butter in a skillet; add the chicken livers and stir 3 to 4 minutes, until the livers are browned outside and pink inside. Add the wine or brandy and stir 2 minutes longer. Add the liver mixture to the blender container. Add 2 tablespoons of cream and blend until smooth at high speed, adding more cream if necessary to keep the mixture smooth. Press it through a medium fine strainer into a mixing bowl. Cool thoroughly, stirring once or twice. (The pâté will become oily if not completely cooled.) Cream the remaining 10 tablespoons of the butter into the liver mixture, a little at a time, beating well after each addition. Stir in the lemon juice, salt, and pepper. Pour the pâté into a crock or ramekins, smoothing the top with a spatula. Pour enough clarified butter over the top to form a seal. Serve chilled. Store in the refrigerator for up to 1 week, or freeze if you wish.

HUNGARIAN LIVER PÂTÉ

- 2 lbs. chicken livers
- 1 onion, chopped
- 1 green pepper, sliced
- 2 medium tomatoes, sliced
- 1/4 lb. butter, softened
- Salt and freshly ground pepper
- 2 Tb. prepared mustard
- 3 hard-cooked eggs, chopped

Sauté the onion in 2 Tb. of the butter until golden; add green peppers and tomatoes and cook until they are limp. Add chicken livers and cook until the livers are completely done but not hard. Put the cooled mixture through a blender until smooth. Add remaining butter, spices, mustard, and eggs and blend again until smooth. Taste for seasoning; for a more piquant flavor add more mustard and pepper. Refrigerate and serve it the next day, packed into a crock or shaped into a ball and garnished with slivered filberts or almonds.

EASY AND DELICIOUS LIVER PÂTÉ

- 1 lb. chicken livers
- 3 green onions, finely chopped
- 1/2 c. butter
- 1 1/2 Tb. each Sherry and brandy
- 2 tsp. salt
- 1/4 tsp. nutmeg
- 1/4 tsp. freshly ground pepper
- Pinches of thyme, basil, and marjoram

Sauté the chicken livers and onions in the butter for 4 minutes, until the livers are brown outside but still pink inside. Remove them to a bowl. Add the Sherry and brandy to the butter in the skillet and pour it over the livers. Season with the remaining ingredients. Mix well, then purée in batches in the blender. Spoon into an earthenware crock and chill. You may garnish the top with a layer of aspic, then truffles or black olives and pimientos, then another layer of aspic.

LIVER AND MUSHROOM PÂTÉ

- 1/4 lb. mushrooms, chopped finely
- 2 green onions, minced
- 1 Tb. butter
- 8 oz. cream cheese (or Neufchatel), softened
- 8 oz. Braunschweiger
- 2 Tb. wine vinegar
- 1 Tb. chopped fresh basil, or 1/2 tsp. dried

Sauté the mushrooms and onions in the butter until soft. Cool, then mix with remaining ingredients. Chill. Serve with crackers or toast rounds.

ÉCLAIRS À LA ROSSINI

Please understand that we're not recommending sweets before dinner. These toothsome miniature cream puffs are filled with liver pâté! If you have a sweet tooth and if you make more puff shells than you need, you may freeze them and fill them with a flavored sweet pastry cream for another occasion.

- 1 c. cold water
- 1/2 c. butter
- Dash of salt
- 1 c. flour
- 5 eggs
- 1-2 beaten egg yolks

Bring the water, butter, and salt to a boil. Remove from the heat and add the flour all at once, mixing vigorously. Return the pan to the heat and cook, stirring, for about 3 minutes, until the flour comes away from the sides of the pan. Remove from the heat and add the eggs, one at a time, beating until each is incorporated before adding the next. The dough should now be smooth and shiny. Put it into a pastry bag fitted with a large plain tube and squeeze walnut-sized pieces onto a greased baking sheet. (Or you could form them with 2 spoons.) Brush with the beaten egg yolk and bake at 425° for 20 minutes. When

cool, make a slit in the side of each puff and fill with the liver pâté, squeezed from a pastry bag.

Filling:

6 oz. liver sausage (Braunschweiger)
1 3-oz. pkg. cream cheese
1 Tb. finely chopped fresh parsley or
chives, or fresh tarragon
Sherry

Combine the ingredients with enough Sherry so that the mixture can be squeezed through a pastry bag.



FIRST COURSES

Let us begin with two varieties of salmon mousse. The first uses poached salmon. You might want to serve it with dilled sour cream or capers and a watercress garnish. A fine side dish would be sliced tomatoes, cucumbers, and scallions marinated in rice wine vinegar (Mirin) and sprinkled with black sesame seeds. The second mousse has the strong flavor of smoked salmon, which is complemented best by good dark bread. Both can serve as an appetizer or as a first course.

POACHED SALMON MOUSSE (serves 8)

- 1 lb. salmon, poached briefly in half water/
half white wine and 2 bay leaves
- 1 env. unflavored gelatin
- 2 Tb. lemon juice
- 1 small onion slice
- 1/2 c. boiling water
- 1/2 c. mayonnaise
- 1/4 tsp. paprika
- 1 1/2 Tb. fresh snipped dill, or 1 tsp. dried
- Salt and pepper
- 1 c. cream (heavy or light, as you prefer)

Empty the gelatin into a blender container; add lemon juice, the onion slice, and boiling water. Blend at high speed for 40 seconds. Add the mayonnaise, paprika, dill, salt and pepper, and the salmon, broken up a bit. Blend at high speed for 20 seconds. Add the cream, 1/3 cup at a time, blending for a few seconds after each addition. Blend 30 seconds longer. Pour into a 4-cup mold which has been lightly oiled; chill.

SMOKED SALMON MOUSSE (serves 8)

Prepare a metal mold by rubbing it with olive oil, rinsing briefly, and placing it in the freezer upside down. To serve, garnish with dill sprigs, cherry tomatoes, and watercress and accompany with dark bread and sweet butter.

1 7-oz. jar smoked salmon, chilled
1 c. dry white wine, chilled
Juice of half a lemon
1/4 c. chopped onion
1 clove minced garlic
2 pints sour cream
3 env. unflavored gelatin
Dash Cognac
Dash Tabasco
Salt and freshly ground pepper

Place the fish with its oil, the wine, lemon juice, onion, and garlic in the blender and purée. Pour into a mixing bowl and blend with the sour cream. Prepare the gelatin according to package directions, using as little water as possible and slight heat. Add it to the salmon mixture with the Cognac, Tabasco, and salt and pepper to taste. Pour into the prepared mold and chill until firm.

SHRIMP IN ASPIC (serves 6-8)

8 oz. cream cheese, softened
1/2 tsp. curry powder
1 can beef consommé
1/2 lb. cooked tiny shrimp
Cucumber and lemon slices
Sprigs of fresh dill or oregano

Blend together the cream cheese and curry powder. Setting aside 3/4 cup of the consommé at room temperature, blend the rest into the cheese mixture. Divide it among scallop shells or ramekins and arrange the shrimp on top. Chill about 2 hours. Spoon on the remaining consommé and chill at least an hour. You may serve then, or cover the shells with plastic wrap and refrigerate until the next day. Garnish with thin slices of cucumber and lemon and a sprig of fresh dill or oregano.

EXQUISITE SHRIMP (serves 8)

This method of cooking the shrimp preserves and enhances their natural flavor, and leaves them tender. Serve in puff or tart shells, on rice, or in an omelette.

- 2 lbs. raw shrimp
- 1/2 c. dry white wine
- 1/2 c. chicken stock
- 1 c. water
- 6 peppercorns
- 1 bay leaf
- 1/2 tsp. salt
- 6 Tb. butter
- 3 Tb. flour

Remove the shrimp shells and put them into a saucepan. Clean the shrimp by making a shallow cut along the curve of the back and removing the large dark vein. Rinse and refrigerate. Add the liquids, peppercorns, bay leaf, and salt to the shells in the saucepan and simmer for 15 minutes. Strain through a sieve, pressing the shells to extract all the liquid. Discard the shells and boil down the liquid until you have 1 1/2 cups. Make the sauce by melting 3 tablespoons of the butter and cooking the flour in it for a few minutes. Add the liquid and cook, stirring, until it has boiled and thickened. Set it aside and go to the concert.

Just before serving, sauté the shrimp in the remaining 3 tablespoons of butter for about 5 minutes, until they are pink and white but still tender. Stir them in the warm sauce and serve.



COUNTRY TERRINE (serves 10-12)

Full of flavor and texture, this country-style terrine can be an appetizer or a first course. If it is to be an appetizer, bake it in a pretty ceramic dish and let your guests serve it themselves on toast rounds. If it is to be a first course, bake it in a loaf pan and serve it sliced on individual plates, garnished with a lettuce leaf and a few marinated vegetables or sour pickles. Accompany it with crusty bread or toast.

- 1 onion, finely chopped
- 2 Tb. butter
- 2 Tb. Madeira or brandy
- 1/2 lb. well-seasoned pork sausage
- 1/2 lb. ground veal
- 1 egg
- 2 Tb. flour
- 1 can beef consommé
- 2 cloves garlic, mashed
- 1/2 tsp. salt
- 1/2 tsp. dried thyme
- 1/4 tsp. ground ginger

Sauté the onion in the butter until tender. Add the Madeira and cook, stirring, until it boils away. Mix together all the ingredients, with this exception: use only 1/4 cup of the consommé, reserving the rest for a glaze. Pack the mixture into a baking dish, cover, set in a pan filled with 1 inch of hot water, and bake at 350° for 1 hour and 10 minutes. Pour off all the fat, then pour the reserved consommé onto the meat. Cover and chill; it will keep 4 to 5 days in the refrigerator.

CHICKEN GALANTINE (serves 10)

You can shorten the list of ingredients if you substitute 1 3/4 pounds uncooked bratwurst for the homemade sausage. By slitting the casings, mixing it with the Swiss cheese and parsley, and patting it onto the flattened chicken breasts, you've skipped everything from the ground veal through the garlic. Whichever way you stuff it, this galantine is beautiful to behold and to consume.

6 chicken breast halves, boned and skinned
4 oz. thinly sliced ham
3/4 lb. lean ground beef
1/2 lb. ground veal
1/2 lb. ground pork
1/8 tsp. nutmeg
1/2 tsp. salt
2 eggs
1/4 tsp. dried basil
2 cloves garlic, mashed
1/2 c. grated Swiss cheese
3 Tb. chopped parsley
1 c. chicken stock
1/3 c. dry Vermouth
1 bay leaf
3 peppercorns
Chopped parsley or fresh oregano for garnish

Lay out a 14- by 20-inch rectangle of cheesecloth. Separate the supremes (the extra strips of breast meat on the undersides) from each breast half, pounding everything flat. Arrange the chicken on the cheesecloth in a 10- by 12-inch rectangle. Cover the chicken with overlapping ham slices. In a large bowl, use your hands to mix together the beef, veal, pork, nutmeg, salt, eggs, basil, garlic, cheese, and parsley. Pat evenly over the layered ham. Starting at the narrower side, roll the rectangle, jelly-roll fashion, into a log. Tie the ends of the cheesecloth.

Put the roll into a skillet along with the stock, Vermouth, bay leaf, and peppercorns. Simmer, covered, for 1 hour, turning the roll over half way through. Cool on a rack and chill. Skim the cooking liquid and chill it. The roll and the liquid, which will have gelled, can be kept as long as 3 days.

To serve, remove the cheesecloth; slice the roll and arrange it on a serving platter. Let it come to room temperature but continue to chill the juices. Just before serving, spoon the gelled juices over the chicken and sprinkle with chopped parsley or fresh oregano.

HAM AND ASPARAGUS CRÊPES (serves 8)

8 crêpes
1 lb. cooked ham, cubed
16 asparagus stalks

Cheese Sauce:

4 Tb. butter
4 Tb. minced onion
4 Tb. flour
1 c. chicken stock
1 c. light cream
3 Tb. lemon juice
1 c. grated sharp Cheddar cheese
1/2 tsp. salt
1/8 tsp. pepper
Paprika

Have the crêpes and ham ready. Snap the woody ends off the asparagus and remove some of the skin with a vegetable peeler. Cook the asparagus in boiling, salted water for 10 minutes. Drain.

To make the sauce, cook the onion in the butter until just tender. Add the flour and cook, stirring, for 2 minutes. Slowly add the stock and cream and cook, stirring, until the sauce thickens and just begins to bubble. Stir in the lemon juice, cheese, salt, and pepper.

To assemble the crepes, divide the asparagus and ham among them, spoon about 2 tablespoons of sauce on each, roll up, and place seam side down in a buttered baking dish. Spoon remaining sauce over all and sprinkle with paprika. Set aside until serving time; then bake at 400° for 15 minutes.



ARTICHOKES BRAISED IN CHICKEN STOCK (serves 6)

6 artichokes
6 Tb. butter, softened
2 garlic cloves, mashed
1 1/2 Tb. minced parsley
1 green onion, finely chopped
1/2 tsp. salt
2 c. chicken stock
1 onion, quartered
Bouquet garni: 1 bay leaf, 6 sprigs fresh
 thyme or 1/4 tsp. dried, 1 interior
 celery stalk with leaves, and 4 sprigs
 of parsley -- all tied together in
 cheesecloth
Juice of 1 lemon
2 Tb. butter, softened
2 Tb. flour
Salt to taste

Snip off the leaf tips of the artichokes, cut off their tops and stems, and rub them with a cut lemon. Cook them for 15 minutes in boiling, salted water. Drain. When they are cool enough to handle, spread the interior leaves and scrape out the chokes. Set them upright in a large covered kettle. Cream together 6 tablespoons of butter, the mashed garlic, green onion, parsley, and salt. Fill the artichokes with the herb butter. Around them put the chicken stock, onion, and bouquet garni. You can now set this aside until you're ready to finish cooking the artichokes.

Place a round of waxed paper over the artichokes to prevent condensed steam from dripping into them, cover, bring to the boil, and simmer for 20 minutes. Remove the artichokes to warmed plates. Remove the onion and herb bouquet and boil the liquid over high heat until it is reduced by 1/4. Blend together the rest of the softened butter and the flour and stir it into the hot liquid, cooking for 3 minutes. Taste for seasoning. Spoon it around the artichokes and serve warm.

CELERIAC TIMBALES (serves 8)

For an unusual and delicious first course, consider the lowly celery root. You may prepare everything up to the point of beating the egg whites, or you may bake it just before you go to the concert, leave it in the molds, and reheat them in a slow oven when you're ready.

- 4 small celeriacs
- 1 Tb. lemon juice
- 2 eggs, separated
- 2/3 c. grated Swiss cheese
- Salt and pepper
- Basic Tomato Sauce (see Mozzarella in Carrozza), heated

Wash, peel, and trim the celeriacs. Cut them into eighths and plunge them immediately into boiling, salted water to which you have added the lemon juice. Simmer for 25 to 30 minutes, until tender. Drain and purée them in the blender. Combine the purée with the egg yolks, cheese, and salt and pepper. Beat the whites with a dash of salt until stiff. Stir a quarter of the beaten whites into the purée mixture, then fold in the rest. Spoon into buttered custard cups or individual ceramic molds. Bake at 350° for 45 minutes, until they are firm. Run a knife around the edges and invert on plates to unmold. Spoon the hot tomato sauce over each serving.



MEDITERRANEAN STUFFED EGGPLANT (serves 6)

Cooked eggplant combined with onions and cheese and presented in its shell earns a high rating for flavor and appearance. You can serve it as an arresting first course or as an accompaniment to chicken, lamb, or sausage.

- 3 medium eggplants
- Salt
- 3 Tb. olive oil
- 1 onion, chopped
- 1 clove garlic, minced
- 1/2 c. grated Mozzarella cheese
- 1/3 c. crumbled Feta cheese
- 1/4 c. snipped parsley
- 1/4 tsp. thyme
- 1/4 tsp. basil
- 1/2 tsp. salt
- 1/8 tsp. pepper

Halve the eggplants lengthwise and make incisions in the cut sides, about 1/2 inch apart, taking care not to cut through the skin. Sprinkle the cut sides with salt and let the eggplants stand for 30 minutes. Rinse them under cold water and pat dry. Heat 2 tablespoons olive oil in a large skillet. Place the eggplants, cut side down, in the skillet and cook them, covered, at moderate heat for 10 minutes. Turn and cook them, covered, for 10 minutes more. Remove them from the skillet, heat the last tablespoon of the olive oil, and cook the onion and garlic for 10 minutes over low heat.

With a spoon remove the flesh from the eggplant, chop it, and mix it with the onion, garlic, cheeses, parsley, thyme, basil, salt, and pepper. Return the mixture to the eggplant shells and set them aside until baking time. Bake at 400° for 10 minutes, or until heated through.

This recipe makes 6 substantial servings or, if you cut each portion in half, 12 small ones.

BUTTERFIELD'S ZUCCHINI (serves 6)

Here is a facsimile of a vegetarian offering from Butterfield's Restaurant in Hollywood. They serve it as a main dish with homemade bread, sautéed carrots and cauliflower, and their remarkable fried parsley. By itself, it's an unusual first course.

- 3 large zucchini
- 2 1/2 c. grated Jack cheese
- 6 Tb. diced green chiles
- 1/4 c. chopped pine nuts
- 3 Tb. chopped green onions
- Small can sliced black olives
- Seasoned salt

Parboil the zucchini in salted water for 3 minutes. Remove and cool them, chop off the ends, and slice in half lengthwise. Partially hollow out the zucchini halves and salt them. Mix together the cheese, chiles, pine nuts, green onions, and olives; heap into the zucchini shells. Sprinkle with seasoned salt and place on a greased baking sheet. They may be set aside at this point. When you're ready, bake at 350° for 20 minutes.

SPINACH ROULADE (serves 6-8)

- 3 lbs. fresh spinach (about 4 bunches)
or 3 10-oz. pkgs. frozen chopped
spinach
- Salt, pepper, and nutmeg
- 6 Tb. butter, softened
- 4 eggs, separated
- 2 Tb. butter
- Bread crumbs
- 4 Tb. grated Parmesan cheese

Wash the spinach, removing coarse stems. Cook until wilted, drain and cool, then squeeze out remaining water and chop fairly fine. If frozen spinach is used, thaw in a colander over hot water, then proceed as above. Add salt, pepper, nutmeg, and softened butter. Beat in the egg yolks one at a time until well blended. Line a buttered sponge sheet (11 by 15 1/2 inches) with waxed paper; butter the paper generously and

sprinkle with plenty of bread crumbs. Tip and turn the pan to coat evenly with crumbs; shake out any excess. You may set it aside at this point and go to the concert.

To continue, beat the egg whites until they just hold soft peaks; fold into the spinach mixture, blending thoroughly. Spoon the mixture into the prepared pan and even it out with a spatula. Sprinkle with grated Parmesan and bake at 350° for 12 to 16 minutes, or until just firm. Invert onto a sheet of buttered foil or waxed paper, remove bottom paper, fill with the creamed mixture below, and roll up. Sprinkle with more grated Parmesan, spoon on any of the creamed mixture remaining, sprinkle with paprika, and serve. You can keep it in a warming oven for up to 30 minutes; it's also good cold.

Filling:

4 Tb. butter

4 Tb. flour

1 c. cream

1 c. rich chicken stock

Your choice of: canned artichoke buds,
chopped; or frozen artichoke bottoms,
cooked and chopped; or fresh peas,
cooked until tender; or chopped
cooked broccoli; or whatever you like

Cook the butter and flour for 2 to 3 minutes. Gradually add the liquids and cook, stirring, until the sauce has thickened. Add whatever vegetables you have chosen and set aside until time to fill the roulade.



PHILIP'S FAMOUS ROMAINE SOUFFLÉ (serves 6)

- 1 head romaine lettuce
- 4 Tb. butter
- 3 green onions, chopped
- 3 Tb. flour
- 1 c. extra-rich milk
- 4 eggs
- 1 c. shredded Cheddar cheese
- 1/2 tsp. Worcestershire sauce
- 1 tsp. salt
- 2 or 3 dashes Tabasco
- Grated Parmesan cheese

Butter a 1 1/2-quart soufflé dish lavishly, sprinkle with grated Parmesan, and turn the dish to coat bottom and sides. Shake out excess. Attach a collar of buttered foil or kitchen parchment, fastening with a string.

Cut off the bottom of the romaine and wash the leaves thoroughly. Chop them coarsely. Put them into a heavy saucepan with a little water and cook until wilted. Drain well and chop fine.

Melt a tablespoon of butter in a skillet and cook the onions until they are soft but not brown; add the romaine and cook, stirring, until the excess moisture has evaporated.

In a saucepan melt 3 tablespoons of the butter, add the flour, and cook for 2 to 3 minutes, stirring. Add milk, heated, and cook until thick. Separate the eggs and beat the yolks into the mixture, one at a time. Add the cheese and cook until smooth; do not bring to the boil. Stir in the romaine mixture until well blended; add seasonings. You may now set everything aside at room temperature and go to the concert.

When you return, beat the egg whites until stiff but not dry; stir half of them into the romaine mixture, blending thoroughly. Fold in the remaining egg whites rather casually -- if small lumps of egg white remain, that's fine. Pour the mixture into the prepared soufflé dish, smooth out the top, and sprinkle with a little grated Parmesan. Put into a preheated 400° oven; immediately reduce the heat to 375° and bake for about 30 minutes, until puffed and brown. Remove collar and serve immediately.

MOCK CHEESE SOUFFLÉ (serves 6-8)

- 1 lb. Cheddar cheese, grated
- 9 slices sourdough bread, buttered,
cubed, and crusts removed
- 10 eggs
- 3 c. milk
- 1 tsp. Worcestershire sauce
- 1 tsp. dry mustard
- 1 tsp. brown sugar
- 1/2 tsp. Beau Monde seasoning
- 1/2 tsp. salt
- 1/4 tsp. paprika
- 1/4 tsp. freshly ground pepper
- 1/2 c. sliced onions

In a buttered 2-quart casserole, layer the bread, cheese, bread, cheese, and so on. Beat the eggs, beat in the milk and Worcestershire, then beat in the dry ingredients. Pour it over the bread and cheese and sprinkle on the sliced onion. Cover and refrigerate overnight (a necessity, not a do-ahead convenience). Bake uncovered at 300° for 1 hour. Serve immediately.

PASTA AL PESTO

Genoa is famous as the birthplace of that great discoverer, Cristoforo Colombo, but many revere it for its invention of this incomparable fresh basil sauce. Toss it with pasta, spoon it on fish or boiled meat, or stir it into soups. Count on 1 tablespoon per serving.

Pesto Sauce:

- 2 c. fresh basil leaves (about 1/2 c. when
finely chopped)
- 1/4 c. walnuts or pine nuts
- 2 or 3 cloves of garlic
- Juice of 1 lemon
- Pinch of salt
- 3/4 c. olive oil
- 1/4 c. freshly grated Parmesan or
sharp Romano cheese

Using a blender at slow speed, or lots of elbow grease and a mortar and pestle, or a bowl and the back of a wooden spoon, blend together all the ingredients except the cheese. For a runnier mixture, add more olive oil. Stir in the cheese and

you're done. This sauce keeps well for several months in the refrigerator; just cover it with a layer of olive oil and seal it. The garlic also works as a preservative.

SPAGHETTI ALLA CARBONARA (serves 6)

8-12 slices of thick bacon
1/2 c. heavy cream
1/2 tsp. dried, flaked cayenne
peppers (optional)
2 egg yolks
1 whole egg
1 Tb. freshly ground black pepper
1/2 c. freshly grated Parmesan cheese
1 lb. spaghetti
6 qts. water
1 Tb. salt

Cut the bacon crosswise into 1/4-inch strips and fry until crisp. Pour off 2/3 of the fat from the skillet and add the cream and optional cayenne. When the cream is warm, cover and set it aside. In a bowl, beat the yolks, egg, and pepper; stir in the cheese, add it to the cream mixture, and set aside.

Add the spaghetti slowly to the boiling, salted water so that it does not stop boiling; stir to separate the strands. Cook it for 7 to 10 minutes until it is just "al dente." (That is, cooked through but still having texture; soggy spaghetti is worse than none at all!) When the spaghetti is just done, drain without rinsing and put it into a heated serving bowl. Using 2 forks, stir in the bacon and cream mixture until every strand is coated. The heat of the spaghetti should slightly cook the beaten eggs. Taste for seasoning and serve immediately.

MOZZARELLA IN CARROZZA

Literally "cheese in carriages," these glorious puffs bear no resemblance to fried cheese sandwiches. Serve them hot with a generous spoonful of tomato sauce, and pass the anchovy butter.

Firm-textured French bread
Mozzarella cheese
Beaten eggs
Salt

Using a circular, square, or diamond-shaped cookie cutter, cut two pieces of bread per guest. Slice the mozzarella 1/4 inch thick and cut into the same shape, 1 per guest. Make them into sandwiches and set aside. When you return from the concert, beat some eggs with a little salt and soak the sandwiches in the egg. Remove and let sit about 15 minutes. Heat 1/2 inch oil in a skillet (about 360°). Fry the sandwiches a few minutes to a side, until they are crisp and golden.

Anchovy butter:

1 anchovy filet, mashed, or 1/4 tsp.
 anchovy paste
2 oz. sweet butter

Blend the 2 ingredients and cook until the butter melts. Serve warm.

Basic Tomato Sauce:

1 carrot, minced
1 stalk celery, minced
1 onion, finely chopped
4 Tb. olive oil
4 c. (32 oz.) Italian plum tomatoes,
 fresh or canned
4 parsley sprigs, snipped
1 Tb. snipped fresh basil, or 1/2 tsp. dried
Salt and pepper

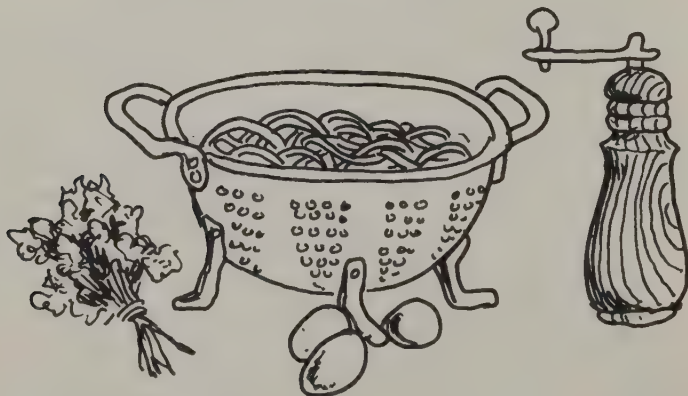
Cook the carrot, celery, and onion in the olive oil until barely tender. If your tomatoes are canned, chop them coarsely; if fresh, peel, seed, and chop. Add the tomatoes and the snipped parsley and basil; season to taste. Cover and simmer for 30 minutes. Uncover and simmer another 15 minutes, or until the tomatoes have reduced to a pulp. If you like a sauce with texture, it's ready; if you want a smooth sauce, run it through the blender. It keeps for a week in the refrigerator, and for months in the freezer.

PASTA VERDE CON FORMAGGIO (serves 6-10)

A casserole of spinach-flavored noodles, sausage and cheese makes a delicious first course when you serve it in small portions. In larger servings it's a hearty main dish. You can substitute strips of prosciutto for the Italian sausage to arrive at a lighter version.

- 12 oz. green noodles
- 2 Italian sausages (about 1/3 lb. each)
or 2 oz. prosciutto
- 1 1/4 c. light cream
- 1/4 c. freshly grated Parmesan cheese
- Mozzarella cheese, sliced
- Basic Tomato Sauce (see Mozzarella
in Carrozza)

Cook the noodles in a large kettle of boiling, salted water for about 7 minutes, until they are barely cooked through. Rinse them in cold water to stop the cooking; drain. Divide the noodles among individual buttered ramekins, or spread them in a buttered baking dish. Combine the cream and the Parmesan cheese and spoon it evenly over the pasta. Slit the sausage casings; cook the crumbled meat in a skillet until it is thoroughly cooked but not brown. Pour off the fat and sprinkle the sausage over the pasta (or cut the prosciutto into thin strips and distribute it). Cover the pasta with sliced Mozzarella cheese and spread tomato sauce over everything. You can keep it in the refrigerator for a few days, but bring it to room temperature before baking at 400° for 15 minutes.



FRESH TOMATO SOUP (serves 6-8)

The best base for most soups is a good rich chicken stock. Make it in fairly large batches and keep it on hand. It freezes beautifully.

Chicken Stock:

5 lbs. chicken backs (or backs and necks)
1/2 lb. (or more) chicken gizzards
1 tsp. salt
1 bay leaf
1 large onion, quartered
1 large carrot, sliced
A handful of celery tops (tops of celery root are fine)
2 or 3 branches of parsley
1/2 tsp. coarsely cracked black pepper

In a large kettle, cover the chicken parts with water; add salt and bring to a boil. Remove the accumulated scum, then add the vegetables and pepper. Bring again to the boil; cover and simmer for about 3 hours. Pour through a strainer into a bowl, discarding bones and vegetables. Cool, then refrigerate overnight. There will be a layer of fat on top. If you wish to use the stock immediately, lift off the fat; if not, it will keep for a week or more with the protective layer of fat left on. If you want to freeze it, remove the fat, heat up the stock to a liquid state, pour it into jars, and freeze.

Tomato Soup

1 large (or 2 small) leek
2 Tb. butter
6 medium tomatoes
4 Tb. chopped fresh basil, or 1/2 tsp. dried
1 clove garlic, mashed (optional)
1 1/2 qt. chicken stock, heated
1/2 c. tomato purée, or 1/4 c. tomato paste
Garnishes: thin slices of lemon or tomato,
or snipped chives

Wash the leeks well (they are apt to be dirty even inside the interior layers). Slice them finely and sauté in butter. When they are soft, add the tomatoes, washed and cored but unpeeled; squash them down with a wooden spoon. When the tomatoes are soft and some liquid has accumulated in the pan, stir in the basil and the optional garlic. Now add the hot chicken stock, a cup at a

time. As soon as it starts to boil, add the tomato purée or paste and stir it in well. Cover the pan, turn the heat low, and simmer for at least an hour. Force it through a sieve, pushing and rubbing with a wooden spoon. You may set it aside at this point. Reheat to serve, tasting for seasoning and adding salt and pepper (or Tabasco) as necessary.

SORREL SOUP (serves 6-8)

If you don't have your own stand of sorrel, you may have a little trouble finding it. However, it grows well in this area, and it increases as long as you keep cutting it and pinching back the flower heads. Its pungent lemony flavor makes it well worth the minor effort.

- 1 large (or 2 small) leek
- 2 Tb. butter
- Good-sized bunch of sorrel
- 1 1/2 qt. chicken stock, heated
- Salt and freshly ground pepper to taste

Wash, slice, and sauté the leeks in the butter, as in the recipe for Fresh Tomato Soup. Wash the sorrel; using a small sharp knife, cut out the center ribs. Drain the leaves in a colander. When the leeks are soft, but not brown, add the chicken stock and bring it to a boil. Now put in the sorrel. It will immediately assume a disagreeable brown color, but don't despair; after a few minutes it will become a dull green. Cover and simmer from 10 to 15 minutes. Cool the soup slightly and whirl in the blender. Reheat to serve; taste for seasoning.

For an attractive garnish, make a chiffonade of sorrel leaves. Wash a few of the nicer leaves, remove the stems, cut the leaves into strips, pour on boiling water, drain immediately, rinse in cold water, then drain again.

MUSHROOM BISQUE (serves 4-6)

1 lb. mushrooms, coarsely chopped
3 Tb. butter
Juice of 1 lemon
Pinch of nutmeg
4 green onions, chopped (tops included)
4 c. chicken stock
Salt and pepper
Garnish: snipped chives or thin slices
of lemon

Cook the mushrooms, lemon juice, and nutmeg gently in the butter for about 5 minutes. Add the green onions and cook for a few minutes more, until they are tender. Cool slightly and purée in the blender, adding some of the chicken stock as necessary. Return it to your soup pot, stir in the rest of the stock, and taste for seasoning. Reheat before serving, and garnish with snipped chives or lemon slices.

PURÉE OF WATERCRESS SOUP (serves 6)

Your guests may not guess the identity of the mystery green that gives this pungent soup its naturally peppery flavor, but they'll be unanimous in their delight!

2 large or 3 small leeks
1 clove garlic, minced
2 Tb. butter
5 c. chicken stock
1 Tb. fresh snipped basil, or 1/2 tsp. dried
2 bunches watercress (3 to 4 c. chopped
leaves)
Salt and pepper
Garnish: snipped chives or thin slices of
lemon

Wash and chop the white part of the leeks. Sauté until tender with the garlic in the butter. Add the chicken stock and basil; cover and simmer for 30 minutes. Wash the watercress and chop the leaves and tender stems. Add them to the stock and simmer for another 30 minutes, covered. Cool and purée in the blender. Reheat just before serving, and garnish with snipped chives or lemon slices; or you could reserve a few watercress leaves. This soup is also good chilled.

CURRIED ASPARAGUS SOUP (serves 6)

When a recipe calls for egg yolks only, you can either freeze the whites or make a meringue for dessert. Be assured that thawed whites beat up just as well as fresh ones.

- 1 lb. fresh asparagus
- 5 c. chicken stock
- 4 Tb. butter
- 4 Tb. flour
- 1 1/2 tsp. curry powder
- 3/4 c. light cream
- 3 egg yolks
- 1/2 tsp. lemon juice
- Salt and freshly ground pepper

Remove the woody ends of the asparagus. Peel and coarsely chop the stalks, reserving the tips. Simmer the chopped asparagus in the chicken stock, covered, for 45 minutes. Cool slightly and purée in the blender. In another pan, melt the butter, add the flour, and cook for 2 minutes. Stir in the curry powder. Add the puréed stock and bring to a boil, stirring frequently, until it has thickened slightly. At this point the soup can be set aside.

Cook the reserved tips in boiling, salted water for 4 minutes; drain and set aside for the garnish.

While the soup reheats, beat the egg yolks into the cream. Stir them into the soup and heat to a point just under the boil, so that the soup has thickened and is slightly glossy. Remove from the heat, add the lemon juice, and taste for seasoning. Garnish with the reserved tips.

ZUPPA FIORENTINA (serves 8)

- 2 Tb. butter
- 2 small onions, chopped
- 1/2 lb. mushrooms, chopped
- 2 pkgs. frozen chopped spinach
- 2 tsp. dried tarragon, or 2 Tb. fresh
- 2 pints light cream
- Salt and pepper
- Garnish: sour cream and green onion or chives

Sauté the onions in the butter with a little salt and pepper until tender. Cook the spinach, covered, with the dried tarragon until heated through but still bright green. (If you have fresh tarragon, stir it in after the soup has been put through the blender.) Drain the spinach. When both the spinach and the mushroom mixture have cooled, combine and purée them in batches with the cream in a blender. You may refrigerate the soup until you're ready to serve; reheat it without bringing it to the boil. Top with a dollop of sour cream and chopped green onions or chives.



SOUTH-OF-THE-BORDER SOUP (serves 4-6)

- 4 Tb. butter
- 2 large onions, chopped
- 1 clove garlic, minced
- 1 No. 2 1/2 can of tomatoes (about 29 oz.,
or 3 1/2 cups)
- 2 peeled and chopped green chiles, or
1 small can diced chiles
- 2 c. water
- 1/2 lb. grated Cheddar cheese
- 2 eggs, beaten

Brown the onions and garlic in the butter. Add the tomatoes with their liquid, the chiles, and the water. Bring to the simmer, breaking up the tomatoes with a spoon. You may set it aside at this point. Reheat, add the cheese, and stir until the cheese melts. Off heat stir in the beaten eggs and cook gently for a few minutes; do not allow it to boil or the eggs will scramble.

VERMOUTH CHEESE SOUP (serves 8)

This satisfying cheese soup is perfect for a winter first course. You might serve it in the living room before the fire, ladling it into punch cups.

- 6 c. chicken stock
- 2 leeks, washed and chopped (white part only)
- 2 stalks celery, diced
- 1 onion, diced
- 4 Tb. cornstarch
- 4 Tb. water
- 1 1/2 c. sharp Cheddar cheese, grated
- 1/4 tsp. each pepper and nutmeg
- Salt to taste
- 1 egg yolk
- 3/4 c. light cream
- 1/2 c. dry Vermouth

Bring the chicken stock to the simmer. Add the leeks, celery, and onion; cover and simmer for 45 minutes. Cool the soup slightly and purée it in the blender. Return it to the simmer. Mix the cornstarch and water and stir it into the soup, cooking until it has thickened slightly. Add the cheese and stir until it has melted. Add the nutmeg and pepper; taste to see if it needs salt. Set the soup aside until serving time.

While it reheats, beat the egg yolk into the cream. Add it to the hot soup and cook for 2 minutes, taking care that the soup does not boil. Remove from the heat, stir in the Vermouth, and serve hot.

VERMOUTH CRAB SOUP (serves 8)

- 2 Dungeness crabs
- 2 c. dry Vermouth
- 4 c. homemade chicken stock, or 2 cans
regular-strength chicken broth
- 2 Tb. butter
- 1/4 c. chopped parsley
- 2 cloves garlic, mashed
- 2 Tb. soy sauce
- 2 Tb. lemon juice
- 2 tsp. sugar

Remove the crabmeat from the shells. Reserve the meat and add the shells to the rest of the ingredients in a saucepan. Simmer for 20 minutes and discard the shells. Reheat before serving, adding

the crabmeat at the last. French rolls and butter make a nice accompaniment.

CHINESE BROTH WITH BEAN SPROUTS (serves 6)

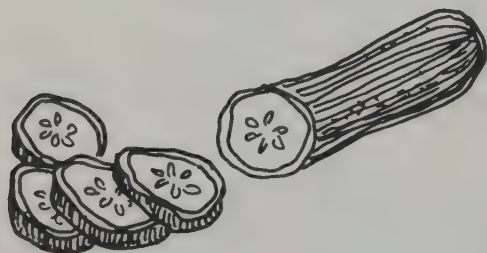
4 c. chicken stock
Juices from Star Anise Chicken Livers,
or a slice of fresh ginger, a chopped
green onion, 1 Tb. Sherry, and soy
sauce to taste
1 1/2 c. crisp bean sprouts

Heat all ingredients except the bean sprouts and simmer for 10 minutes. If you are not using the Star Anise juices, remove the ginger and green onion. Stir in the bean sprouts just before serving, so that they retain their crunchy texture.

CHINESE CUCUMBER SOUP (serves 6)

1 cucumber, peeled, seeded and sliced
4 c. chicken stock
1/2 c. slivered ham
1 beaten egg
Soy sauce to taste
Fresh herbs for garnish

Simmer the cucumbers and ham in the stock for 5 minutes. Drizzle in the beaten egg, stirring slowly. Add soy sauce to taste. Serve at once, garnished with fresh snipped oregano, or cilantro, or sorrel, or chives.



ICED PURÉE OF ARTICHOKE (serves 6)

You could garnish this refreshing cold soup with snipped fresh oregano or basil, or thinly sliced lemon, or tiny shrimp, or finely sliced ham, or chives, or dollops of sour cream mixed with a little soy sauce.

- 1 10 1/2-oz. can artichoke hearts (not
marinated)
- 2 c. chicken stock (the slightly gelatinous
homemade kind is best)
- 1/2 tsp. dried oregano
- 1 c. light cream
- 1/2 tsp. salt
- Juice of 1 lemon

Purée the artichokes with their liquid in the blender. Heat with the chicken stock and oregano and simmer for 5 minutes. Off heat, stir in the cream, salt, and lemon juice. Taste for seasoning. Chill.

CHILLED AVOCADO SOUP (serves 6)

For a beautiful presentation, halve the avocados and scoop out the interiors carefully. Freeze the shells to use as containers for the soup, nestled in beds of crushed ice.

- 1 1/2 c. mashed avocado
- 1 1/2 cans jellied chicken broth (or
2 cups of gelatinous homemade stock)
- 1 c. sour cream
- Juice of 1 lime
- 1 long curl of lemon peel, or 1 tsp. grated
peel
- Salt and freshly ground pepper

Blend all ingredients at high speed, doing it in batches if your blender container is small. Serve chilled, garnished with a slice of lime.

CHILLED TARRAGON SOUP (serves 8)

Dry tarragon is no substitute for fresh tarragon in this fragrant summer soup. But if you once taste it, you'll be off to your nursery for several young plants, and you'll cultivate this annual herb every year.

- 2 large or 3 small leeks
- 2 Tb. butter
- 1 lb. new potatoes
- 6 c. chicken stock
- 1 bunch parsley
- 2 c. light cream
- 2 Tb. snipped fresh tarragon
- Salt and freshly ground pepper

Wash and chop the white parts of the leeks. Cook them in butter until they are just soft. Peel and cube the potatoes and add them with the chicken stock to the leeks. Simmer, covered, for 35 minutes. Chop the parsley leaves and add to the soup, simmering for 10 minutes more. Purée the soup in the blender. Add the cream and the tarragon and season to taste. Chill until serving. If it thickens too much during the chilling (especially if you use a homemade stock) thin it with a little milk.

COLD CHERRY SOUP (serves 6)

This cold fruit soup makes an excellent hot weather appetizer. In no way is it a dessert; the tartness of the cherries definitely leads to the meal that is to follow.

- 2 16-oz. cans sour pitted cherries
- 3 c. hot water
- 1 c. sugar
- 2 Tb. flour
- 1 c. heavy cream
- 1 c. red wine
- Sour cream for garnish

Bring the cherries and their liquid, the water, and the sugar to a boil in a good-sized kettle. Blend the heavy cream into the flour and pour it

slowly into the cherry mixture, stirring constantly. Cook for 4 minutes, stirring occasionally. Remove from heat and blend in the wine. Taste; a little more sugar may be needed. Serve chilled, with a little sour cream floating on top for color contrast.



main dishes

STEAK WITH GREEN PEPPERCORN BUTTER (serves 8)

2 1/2 lbs. filet mignon or top sirloin

Slice the steak into strips about 3/8-inch thick and refrigerate until just before serving. Bring a skillet to high heat (400°) and sprinkle about 1/2 tsp. salt on the cooking surface. Sear the meat about 1 1/2 minutes on the first side and 1 minute on the other. Remove to heated plates and keep warm while you salt the skillet and cook the rest of the meat. Top with Green Peppercorn Butter.

Green Peppercorn Butter:

3/4 c. (1 1/2 sticks) melted butter
3 Tb. bottled green peppercorns, drained
1 Tb. chopped parsley
1 tsp. Dijon mustard
1 Tb. lemon juice
1/4 tsp. salt

Put the melted butter, peppercorns, parsley, mustard, lemon juice, and salt into a blender and whirl until smooth. (If you have a food processor, you won't need to melt the butter.) The butter will keep in the refrigerator for a week, but bring it to room temperature before serving. If it separates, cream it together again. Use it also on roast chicken, broiled fish, and vegetables.

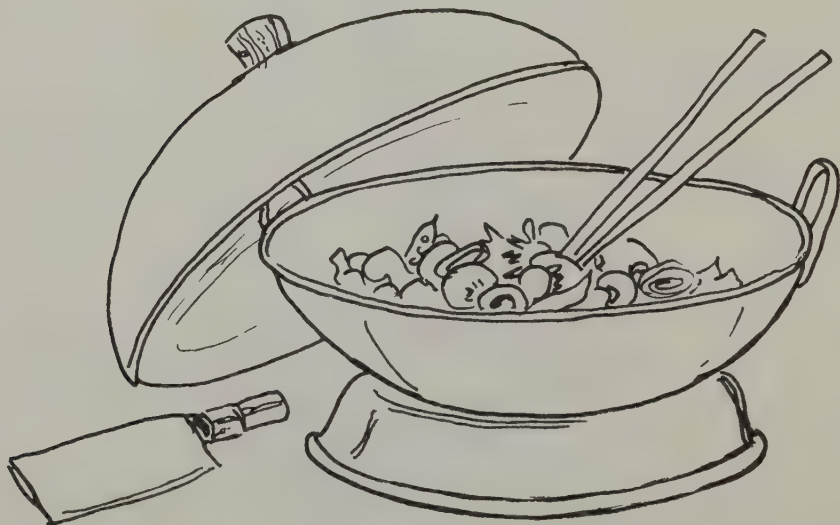


GINGER BEEF (serves 6)

- 2 lbs. top sirloin
- 1 clove garlic, minced
- 2 Tb. chopped fresh ginger
- 3 green onions, sliced lengthwise and
cut into 1-inch pieces
- 4 Tb. beef broth
- 1 1/2 Tb. soy sauce
- 1 Tb. dry Sherry
- 1 tsp. sugar
- 2 Tb. oil
- 1 Tb. each cornstarch and water

Slice the steak into bite-sized pieces about 1 inch square and 1/4 inch thick; refrigerate. Mince or slice the garlic, ginger, and green onions; reserve. Mix together the broth, soy sauce, Sherry, and sugar. Dissolve the cornstarch in the water and stir into the broth mixture; set aside.

Ten minutes before serving, heat the oil in a wok or skillet. Add the ginger and garlic and stir for 30 seconds. Add the meat and cook, stirring, about 4 minutes, until it is done but still rare. Stir the sauce mixture before adding it to the beef. Stir in the green onions. Cook just until the sauce thickens.



OYSTER BEEF (serves 6)

2 1/2 lbs. top sirloin
2 Tb. Sherry
2 Tb. cornstarch
6 Tb. salad oil
1/4 c. soy sauce
1/8 tsp. ground ginger
1/2 tsp. sugar
2 green onions, chopped
1 bunch fresh asparagus, or 1 1/2 pkgs.
frozen
1/2 lb. fresh mushrooms, sliced
4 Tb. bottled oyster sauce

Trim the fat from the beef and cut into bite-sized pieces, about 3/8 inch thick. Dissolve the cornstarch in the Sherry; stir in 2 tablespoons of oil, soy sauce, ginger, sugar, and green onions. Add the beef and coat the pieces well. Cover and refrigerate.

Lightly peel the skin from the asparagus stalks and cut them into 1 1/2-inch pieces by making a diagonal cut, then giving the stalk a quarter-turn before making the next cut. This "roll-cut" method helps the asparagus to cook evenly. (If you're using frozen asparagus, thaw it and then use the "roll-cut" method.) In a wok or skillet, heat 2 more tablespoons oil. Add the asparagus and mushrooms and cook, stirring, for 2 minutes. Cover and cook for 4 to 5 minutes more, until the vegetables are tender but still crisp. Remove, salt to taste, and go to the concert.

Just before serving, heat 2 more tablespoons oil. Add the beef and cook, stirring, for 3 minutes or until just browned. Stir in the asparagus and mushrooms and cook for 1 minute. Stir in the oyster sauce, cook 1 minute longer, and serve.

BEEF ROULADE (serves 4-6)

1 flank steak, pounded thin
1/2 lb. leanest ground beef
1/2 lb. mushrooms, chopped and sautéed
briefly
3 slices bacon, cut in 1-inch pieces
1 medium onion, finely chopped
2 Tb. chopped parsley
Salt and pepper
Paprika, garlic salt, and pepper
1/2 c. water
Pot vegetables, sliced: 1 onion, 1 green
pepper, 2 large tomatoes
1/2 c. sour cream

Pound the flank steak thin. Mix the ground beef with the mushrooms, bacon, onion, parsley, and salt and pepper to taste. Spread it over the surface of the flank steak and roll it up gently, tying it lightly in 4 places to help it keep its shape. Place the meat in a pot with the water; sprinkle it with the paprika, garlic salt, and pepper, and arrange the pot vegetables around it. Bake it, covered, at 350° for 1 1/2 to 2 hours, basting occasionally and checking to see that there is enough liquid. When the roulade is fork-tender, remove and refrigerate it. Purée the pot liquid in the blender and mix with the sour cream. Taste for seasoning.

Cut the cold roulade in slices about 1/4 inch thick and place them in a serving dish with the sauce. Reheat at 250°.



BEEF IN DILL SAUCE (serves 6-8)

3-lb. lean pot roast
Salt and pepper
1 large onion, quartered
1 green pepper, sliced
1 tomato, cut in wedges
4 large carrots, sliced
3 celery stalks, sliced
Chopped parsley
2 beef bouillon cubes

Season the meat and place it with all the other ingredients in a covered roasting pan or Dutch oven. Add about 2 cups of water. Cover and bake at 350° for several hours, checking to see if more liquid is needed. When the meat is very tender, remove it and refrigerate it overnight. Strain the cooking liquid and reserve 1 cup for the sauce.

Dill Sauce:

2 Tb. butter
2 Tb. flour
1 c. of the cooking liquid
1 Tb. white vinegar, or the brine
from dill pickles
1 tsp. sugar
Salt to taste
1/4 c. snipped fresh dill, or 2 Tb. dried
1/2 c. sour cream

Cook the flour in the butter for several minutes. Gradually stir in the cooking liquid, vinegar, sugar, and dill. Simmer, stirring, until thickened. Remove from heat. Stir in the sour cream, and taste for seasoning.

Before you go to the concert, slice the beef thinly and arrange it, overlapping, in an oven-proof serving dish. Pour the dill sauce over it. After the concert, reheat it in a slow oven, taking care that the sauce does not boil.

MINESTRA DI MANZO (serves 8)

The formidable Italian title merely means a beef and vegetable soup. But "merely" isn't the proper word to describe this hearty, flavorful main dish soup, packed with fresh vegetables and oven-browned beef.

- 2 lbs. stewing beef
- 1 onion, sliced
- 2 Tb. oil
- Seasoned salt
- 1 c. water
- 2 cloves garlic, minced
- 1 c. each sliced carrots, celery, and zucchini
- 3 tomatoes, peeled, seeded, and quartered
- 3 c. shredded cabbage
- 1/2 tsp. each salt, sugar, rosemary, basil, and thyme
- 1/4 tsp. pepper
- 3 14-oz. cans regular strength beef broth

Cut the beef into 1-inch cubes. Place them in a large casserole with a tight-fitting lid, along with the onion and oil. Bake uncovered at 400°, stirring occasionally, for 40 minutes or until the meat is browned. Sprinkle with seasoned salt, add the water, cover, reduce the heat to 350°, and bake 1 hour. Add the remaining ingredients, cover, and bake 1 1/2 hours longer. Serve hot, or set aside, go to the concert, and reheat before serving. Pass a bowl of freshly grated Parmesan cheese.



CARNE CON PINTOS

1 1/2 lbs. stewing beef, cut into 1-inch
cubes
1/4 c. flour
1/4 tsp. each m.s.g. and celery salt
Seasoned salt
1 onion, chopped
3 celery stalks, chopped
4 carrots, peeled and chopped
1 can beef bouillon
2/3 c. red wine
Small can of tomatoes
16-oz. can pinto beans, drained
1 tsp. oregano
Small can of sliced black olives, drained
Small can of corn, drained
Bottled Mexican hot sauce

Coat the meat with a mixture of flour, m.s.g. and celery salt. Brown it in hot oil, remove and season; cook the onion, celery, and carrots in the same pan until just tender. Stir in meat, bouillon, wine, tomatoes with their liquid, beans, and oregano. Cover and simmer for 2 1/2 hours. Stir in the corn, olives, and hot sauce to taste. Serve in soup bowls so that none of the juice is lost. This soup/stew can be made several days in advance and reheated, or weeks ahead and frozen.

FILET OF VEAL IN LEMON SAUCE (serves 4)

This gentle treatment of a whole veal filet involves no pounding. While you may assemble your ingredients in advance, the veal will cook after you return from the concert, in about the time that it takes to cook the rice. Our Swiss contributor, who notes that this is a specialty of the Zurich restaurant "Kittenmühle", recommends that it be presented on a dark platter to enhance the delicate colors of the veal and rice.

1 1/2 lb. filet of white veal
 Clarified butter (the clear, lighter
 part of melted butter)
 1 tsp. whole dried tarragon leaves, or
 1 1/2 Tb. snipped fresh tarragon
 1 c. long grain rice
 2 pieces of lemon peel ("zest")
 2 Tb. butter
 10 oz. heavy cream
 Juice of 1/2 lemon
 1 Tb. chopped parsley
 "Buerre manié" made by blending 6 Tb.
 softened butter with 4 Tb. flour
 Salt and freshly ground pepper
 Watercress for garnish
 4 Tb. butter

Remove the fat and the very fine silver membrane from the veal. Pour some clarified butter into a heavy skillet. Season the veal with salt and pepper; cover and cook in the butter, turning once, for 25 minutes.

Meanwhile, bring to a boil the water in which you will cook the rice. If you have fresh tarragon omit the following step; but if you have dried, dip it in the boiling water, season with salt and pepper, and remove the now sparkling green tarragon. Set it aside. Add the rice and lemon peel to the water, along with any extra salt you need, and cook the rice, covered, for about 25 minutes. Then stir in 2 tablespoons butter, season, cover again, and keep warm over low heat.

When the veal filet is done, place it, covered, in a warm oven. Skim the fat from the pan and make the lemon sauce by adding the cream and lemon juice to the drippings. Simmer gently. Stir in the tarragon (fresh or reconstituted) and parsley. Gradually stir in the "buerre manié" mixture to thicken the sauce. Bring it quickly to the boil, then remove from the heat. Season and keep warm.

Carve the veal into quarter-inch diagonal slices and arrange on the serving platter. Spoon the rice along one side and place the watercress on the other. Beat an additional 4 tablespoons butter into the sauce and pour it over the veal.

HOLLAND'S GLORIE ROAST PORK

Holland's Glorie is a restaurant in Amsterdam whose sliced pork, succulently sauced with mushrooms, brought us back again and again. This reconstruction pleased all tasters.

- 3-lb. boneless rolled pork loin, or a
- 5-lb. pork leg ("fresh ham")
- 1 Tb. salt
- 1/4 tsp. freshly ground pepper
- 1/2 tsp. each thyme and sage
- 1/2 bay leaf, crumbled
- 1 clove garlic, mashed
- 2 Tb. butter
- 1 onion, sliced
- 1 carrot, chopped

Mix together the seasonings, herbs, and garlic; rub into the outside of the roast and let it stand for several hours. Wipe the roast with a paper towel before cooking. Brown the roast on all sides and place it in a heavy covered pan along with the butter, onion, and carrot; bring it to the sizzle on the stove and place it in a 325° oven. A boneless 3-lb. loin will need about 2 hours; a 5-lb. fresh ham will take about 3 1/2 hours. If you choose the larger roast you'll have plenty of time for concert-going while it cooks.

When the roast is done, remove it to a carving board. Strain the pan juices, skim off the fat, and incorporate the juices into the mushroom sauce which you have already prepared.

Mushroom Sauce:

- 1/4 lb. butter
- 1/2 lb. mushrooms, sliced
- Juice of 1 lemon
- 1/4 tsp. nutmeg
- 1/2 c. dry Vermouth
- 2 Tb. cornstarch
- 2 c. beef consommé
- 1/4 c. catsup
- 1 Tb. snipped fresh rosemary, or
- 1/2 tsp. dried

Cook the mushrooms gently in the butter, lemon juice, and nutmeg for about 2 minutes. Dissolve the cornstarch in 2 tablespoons of the Vermouth, then add all the ingredients to the mushrooms and cook, stirring, until the liquid clears and thickens. Reheat to serve.

MEDALLIONS OF PORK IN MUSTARD SAUCE (serves 6)

This elegant entrée goes together at the last minute. With a longer cooking time you can treat pork chops in the same way.

1 1/2 lbs. boneless pork loin or
tenderloin (enough to make 12
slices, each about 3/8 inch thick)

Flour

2 Tb. oil

Salt and freshly ground pepper

Mustard Sauce:

1/3 c. dry Vermouth

1/3 c. beef bouillon

1/3 c. sour cream

4 tsp. Dijon mustard

1/4 tsp. basil

2 Tb. capers

Ahead of time you may trim the excess fat from the pork and slice it into medallions. Fifteen minutes before serving time, bring the skillet to a moderately high temperature (about 360°) and heat the oil. Dust the medallions with flour and cook for 4 minutes on each side. Remove to a heated platter, season with salt and pepper, and keep warm.

To make the sauce, bring the Vermouth to a boil in the same skillet, scraping the bottom to dissolve the cooked juices. Add the bouillon and simmer for 1 minute. Turn the skillet to low heat and stir in the sour cream, mustard, basil, and capers. Do not boil. Spoon the sauce over the medallions and serve immediately.

PORK CHOPS MARSALA (serves 6)

You can trim the extra fat from the pork chops ahead of time; everything else can be done when you return from the concert.

6 center-cut pork chops, about 3/4 inch thick

Salt and freshly ground pepper

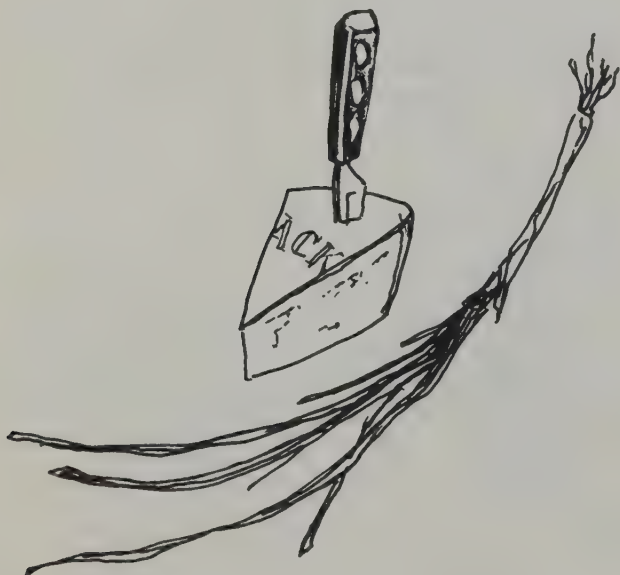
1/4 tsp. thyme and sage (or 6 fresh sage leaves)

2/3 c. Marsala wine

6 slices of Jack or Mozzarella cheese

2 green onions, chopped

In a hot skillet, brown the chops on both sides in their rendered fat or 1 tablespoon oil. Salt and pepper lightly and sprinkle with thyme and sage. Add 1/3 cup Marsala to the skillet, reduce the heat to simmering, cover, and cook for 15 minutes. Sprinkle the green onion into the pan, top the chops with the cheese slices, cover, and cook just until the cheese melts. Remove the chops to warmed plates or a serving dish. Deglaze the skillet with more Marsala; boil until it is slightly syrupy, and spoon it over the chops.



PHILIPPINE PORK WITH VEGETABLES (serves 6)

You can marinate the pork and slice the vegetables before you leave for the concert, then proceed with the stir-fry upon your return. Accompanied by rice, it's a substantial one-dish main course.

- 2 1/2 lbs. boneless, lean pork
- 1/4 tsp. each salt, freshly ground pepper,
dried oregano leaves, and summer
savory
- Dash Tabasco
- 1 c. dry red wine
- 4 Tb. soy sauce
- 2 Tb. red wine vinegar
- 1 onion, chopped
- 3 Tb. oil for cooking
- 1 c. sliced celery
- 1 green pepper, cut in strips
- 1 5-oz. can water chestnuts, drained
and sliced
- 8 large mushrooms, sliced
- 2 c. cubed unpeeled eggplant
- 1 large tomato, peeled and cut in wedges
- 1 1/2 Tb. cornstarch

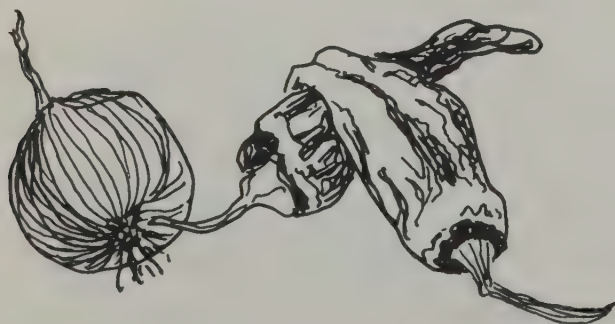
Cut the pork into thin, bite-sized pieces and marinate at least 2 hours in a mixture of the spices, Tabasco, red wine, soy sauce, red wine vinegar, and chopped onion. When you're ready to begin cooking, heat the oil in a large fry pan or wok. Remove the meat from the marinade and drain it, reserving the marinade. Brown the meat. Remove it with a slotted spoon to a warmed platter and add to the pan the celery, green pepper, water chestnuts, mushrooms, and eggplant. Cook, stirring often, until the vegetables are almost tender. Add the tomato and cook until all the vegetables are done but still firm. Stir a little marinade into the cornstarch until it is dissolved, then add the rest. Push the vegetables to one side of the pan and pour in the marinade. Cook, stirring, until it has thickened a bit; then mix in the vegetables and the pork. Serve when it is hot through.

SOPA DE GUADALAJARA (serves 8-10)

Serve this colorful main dish soup with a bowl of the following sour cream mixture: 1 pint sour cream, 2 Tb. minced cilantro, 2 Tb. minced onion, 1/2 clove minced garlic, 1/2 tsp. salt.

- 4 lbs. boneless pork
- 1 Tb. oil
- Salt
- 2 cloves garlic, minced
- 1 onion, chopped
- 2 tsp. chile powder
- 1 tsp. each oregano and cumin
- 6 c. water
- 2 14-oz. cans regular strength beef broth
- 1 c. dried pinto or small red beans
- 4 c. thinly sliced carrots
- 2 zucchini, sliced
- 2 jars baby corn on the cob, drained

Cut the meat into 1-inch cubes, trimming away the excess fat. Heat the oil in a heavy kettle and brown the meat well on all sides; remove and salt. Sauté the garlic and onion just until they soften. Stir in the meat, chile powder, oregano, cumin, water, broth, and beans. Cover and simmer 1 1/2 hours, or until the meat and beans are tender. Add the carrots and simmer 20 minutes. Add the zucchini and simmer 5 minutes more. Serve now or reheat before serving. Float the baby corn on top for a spectacular appearance.



GRACIE'S ROAST LAMB

If you put this leg of lamb in a cold oven and turn it on just as you leave for the concert, you'll be back in time to remove it from the oven and enjoy an appetizer or first course while the lamb cools slightly before carving.

- 1 5-lb. leg of lamb
- Red wine vinegar
- 4-5 cloves of garlic
- Bacon fat
- Kitchen Bouquet
- 1 Tb. powdered ginger

Wash the lamb in red wine vinegar. Insert the garlic cloves here and there; you might mark their locations with toothpicks so that you may remove them before carving. Brush with bacon fat, then with Kitchen Bouquet. Sift the powdered ginger over all. Roast for 2 hours in a 325° oven for pink and juicy meat. Leave it in longer for a more well done roast.

BROILED STUFFED LAMB CHOPS (serves 10)

- 10 small-loin lamb chops, about 1 inch thick
- 3/4 lb. chicken livers, cut into 1/2-inch pieces
- 2 green onions, chopped
- 3 Tb. butter
- Juice of 1 lemon
- 1/2 tsp. curry powder
- 1 clove garlic, mashed
- Seasoned salt

Sauté the chicken livers and green onions in the butter until the livers are just barely pink. Add the lemon juice, curry powder, garlic, and a little salt. Mash lightly with a fork. Trim the excess fat from the lamb chops and make a pocket in each by slicing through the meaty side to the bone. Stuff the lamb chops with the chicken liver mixture and go to the concert.

Broil the lamb chops about 9 minutes on the first side and 7 minutes on the second, seasoning as you turn them. This timing should leave your chops browned on the outside and just slightly pink on the inside.

ROAST CHICKEN WITH HERB BUTTER (serves 4)

While fresh tarragon is our favorite for this, you'll also have good results with thyme, marjoram, chervil, rosemary, or parsley.

3 to 3 1/2 lb. fryer
2-4 Tb. butter, softened
Softened sea salt (or coarse salt)
Freshly ground pepper
Fresh or dried tarragon
Sprigs of parsley and tarragon
(optional)
1-2 Tb. olive oil

Clean and dry the chicken well. Combine the butter and generous amounts of the salt, pepper, and the herb you are using. Smear half of it inside the chicken and add the sprigs of parsley and tarragon. Melt the remaining butter mixture with the olive oil and brush all of it over the outside of the chicken. Sprinkle evenly and generously with more sea salt. Now you may go to the concert.

Roast the chicken on a rack at 375° for about an hour, until the juices run clear. As a sauce for the chicken, you might thicken the pan juices slightly with a little flour. If you'd like gravy, make the pan juices thicker and blend in a broth that you have made ahead by cooking the giblets and a slice of onion in some salted water. A little Sherry is always a good addition.



PASTRY PACKAGES CORDON BLEU (serves 6)

- 3 whole chicken breasts, halved
- 1 Tb. chicken bouillon granules, or
3 bouillon cubes
- 2 1/2 c. hot water
- 1/2 c. dry Vermouth
- 1 10-oz. pkg. frozen patty shells (or
Cream Cheese Dough -- see Appetizers)
- 6 slices Swiss cheese
- 6 slices cooked ham
- 1 Tb. Dijon mustard
- 1/4 tsp. garlic salt
- 1/4 tsp. each sage, basil, and thyme
- 1 beaten egg

Bring the bouillon, water, and Vermouth to the simmer and poach the chicken breast halves, covered, for 15 minutes. Let them cool in the liquid. Remove them, skin and bone them, and chill. (Chill the liquid separately; when you have skimmed off the fat, you can use it in soups.)

Thaw the patty shells for half an hour. On a floured surface, roll them to a diameter of 8 inches. Blend the mustard with the garlic salt, sage, basil, and thyme. On each pastry circle lay a slice of ham, a slice of cheese, and a piece of chicken that has been spread on one side with a tablespoon of the mustard mixture. (The mustard side should be down.) Sprinkle a little salt on the chicken. Fold the pastry around it, moistening the edges with beaten egg and pinching them to seal. Chill at least 30 minutes.

Forty-five minutes before serving, put the packages seam side down on a baking sheet and brush the tops with the beaten egg. Bake at 425° for 30 minutes. Cool on a rack for 15 minutes.

SWISS CHICKEN BREASTS (serves 8)

8 chicken breast halves, skinned and boned
Salt and pepper
1 c. flour
2 eggs, beaten
2 c. fresh bread crumbs
3 Tb. butter
1 1/2 c. heavy cream
1 bouquet garni (4 sprigs parsley,
1 bay leaf, 1 small celery stalk
with leaves, 4 sprigs fresh thyme
or 1/2 tsp. dried -- all tied in
cheesecloth)
Juice of 1 lemon
8 slices Swiss cheese

Sprinkle the chicken breasts with salt and pepper, flour them, dip them in the beaten egg, and roll them in the bread crumbs. Refrigerate for an hour. Melt the butter in a skillet and sauté the chicken for 4 minutes on each side or until lightly browned and almost cooked through. Place them in a large buttered baking dish. Heat the cream with the bouquet garni until it has reduced by 1/4. Remove from heat and stir in the lemon juice and salt and pepper to taste. Pour the cream around the chicken and top each piece with a slice of Swiss cheese. Refrigerate. When you're ready to bake them, put the chicken breasts in a 400° oven for 15 minutes, then broil them until the cheese is bubbly. Serve immediately, spooning the sauce over each helping.

CHICKEN BREASTS BUDA-PEST (serves 6-10)

When you see "Budapest" spelled "Buda-Pest" (for the original towns on opposite sides of the river), you know it's authentically Hungarian!

10 chicken breast halves, skinned and
boned
1/4 lb. butter
Salt and freshly ground pepper
5 green onions, chopped
3 cloves of garlic, minced
1/2 pint sour cream
1 tsp. Worcestershire sauce
2 Tb. bread crumbs
1 tsp. Hungarian paprika
1/2 c. dry white wine or dry Vermouth

Melt the butter in a long baking dish. Arrange the chicken breasts in it, sprinkle with salt and pepper, then turn them and sprinkle the other side. Tuck the onion and garlic between and under the chicken pieces. Combine the sour cream with the Worcestershire sauce and a little salt and pepper; pour it over the chicken, completely covering it. Sprinkle with bread crumbs and paprika. You may prepare it ahead up to this point. Bake at 350° for 1 to 1 1/2 hours. After 30 minutes add half the wine; after another 20 minutes, add the rest.

CHICKEN BREASTS IN CREAM AND BRANDY (serves 6)

6 chicken breasts (skinned and boned, if
you wish
Salt and pepper
1/2 c. butter
1/2 lb. mushrooms, sliced
3 Tb. brandy, warmed
1 Tb. flour
1 1/2 c. whipping cream, heated
2 tsp. tomato paste

Rinse the chicken and pat dry. Season with salt and pepper and cook in butter until brown and tender, turning often. Add mushrooms and cook another 5 minutes. Pour warm brandy over and flame it. When the flame dies down, remove the chicken and mushrooms to a serving dish and keep warm. Blend the flour into the pan juices and cook, stirring, for a few minutes. Stir in the tomato paste and heated cream. When everything has heated through, pour it over the chicken and serve.

CHICKEN HOISIN (serves 4-6)

You might not have to make a trip to an Oriental grocery store; check your own market's specialty section for Hoisin Sauce. You'll find that its spicy, slightly sweet flavor goes beautifully with barbecued pork, baked chicken, or seafood.

- 2 whole chicken breasts, boned, skinned,
and cubed
- 1 Tb. cornstarch
- 1 Tb. Sherry
- 1 Tb. soy sauce
- 1 green pepper, cut in matchsticks
- 6 water chestnuts (or 1/8 jicama), cut
in matchsticks
- 1/4 lb. mushrooms, sliced
- 1/4 lb. snow peas
- Salt
- 3 Tb. peanut or salad oil
- 2 Tb. Hoisin Sauce
- 1/4 c. chopped roasted peanuts

Mix the cornstarch with the Sherry, stir in the soy sauce, then stir in the chicken until the cubes are coated evenly with the mixture. Set aside, or refrigerate. Slice the vegetables and set them aside. Prepare the snow peas by snapping off their tips and removing the strings. Blanch for 1 minute only in boiling, salted water. Run under cold water, drain, and set aside.

To cook, stir-fry the vegetables in 2 tablespoons oil for 2 to 3 minutes. Sprinkle with salt and remove them to a warm plate. Heat 1 tablespoon more oil and cook the chicken, stirring, for 2 to 3 minutes. Stir in the Hoisin Sauce. Return the vegetables to the chicken pan and reheat, stirring, for 1 minute. Spoon onto a warmed serving dish, sprinkle with the nuts, and serve.

CHICKEN WITH LEMON CAPER SAUCE (serves 4-6)

The cooking process is fast enough and simple enough so that you can do it all after your guests have arrived. If you cook it in advance, just leave it in its skillet and reheat gently.

4-6 chicken joints (legs and thighs)
1/4 c. butter
1/2 lb. fresh mushrooms, sliced,
 quartered, or whole
1 Tb. capers
2 Tb. lemon juice
Salt and pepper
Paprika
1 clove garlic

Brown the chicken in the butter; remove and keep warm. Add the mushrooms, capers, lemon juice, salt, pepper, paprika, and the garlic clove. Bring to the boil, return the chicken to the pan, cover, and simmer for 30 to 40 minutes. Remove the garlic clove. Serve with the sauces spooned over the chicken.

SOY-BAKED CHICKEN (serves 6)

6 chicken legs and thighs
6 Tb. soy sauce
3 Tb. lemon juice
1 clove garlic, mashed, or
 1/4 tsp. garlic powder
1/4 tsp. poultry seasoning or sage
2 Tb. water
Paprika

Blend all the ingredients except the chicken and paprika in a baking dish. Roll the chicken pieces in the sauce, turn them skin side up, and sprinkle with paprika. Bake at 375° for 1 hour and 15 minutes, basting a few times. If you have an oven timer to start your cooking while you're away, you're in luck. If you don't, you can either plan for plenty of hors d'oeuvres and a first course, or you can bake the chicken for an hour, take it out just before you leave, and finish it up for 20 minutes after your return.

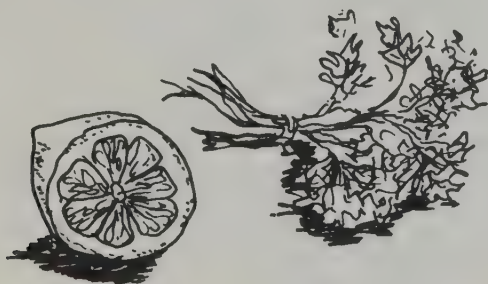
Vermicelli makes a good side dish when you stir in the pan juices (fat removed).

CHICKEN ALL'ITALIANO (serves 6)

Crusty and tender, this chicken would make the Colonel wish he had had Italian ancestors!

6 chicken legs and thighs, cut apart
1/4 c. flour
3 eggs, beaten
2 c. freshly grated Parmesan cheese
2 c. coarse bread crumbs
Salt and pepper or seasoned salt
Garnish: parsley and lemon slices

Butter a large baking dish. Roll each chicken piece in the flour, dip it in the beaten egg, roll it in the Parmesan, and finally in the bread crumbs. Place the chicken in the baking dish, season it, and refrigerate until time to bake it. Put it in a 350° oven for 1 1/2 hours, or until golden brown and tender to the touch of a fork. Garnish and serve.



CHEDDAR CHICKEN (serves 6)

6 chicken legs and thighs, cut apart
Seasoned salt
1 c. grated Cheddar cheese
4 slices bacon
Dry Vermouth

Season the chicken pieces and place skin side up in a baking dish. Sprinkle with the cheese. Cut each bacon strip into thirds and lay a piece of bacon on each chicken piece. Pour enough Vermouth into the pan to reach a depth of 1/4 inch. Bake at 375° for 1 hour and 15 minutes; or bake it for an hour, take it out of the oven, go to the concert, and finish baking it for 20 minutes upon your return.

MONTEREY CHICKEN . (serves 8)

- 1 6-oz. pkg. long grain and wild rice mix
- 1 broiler or fryer, split
- 1 28-oz. can whole tomatoes
- 2 6-oz. jars marinated artichoke hearts
- 4 Tb. butter
- 1/2 lb. mushrooms, sliced
- 1 large yellow onion, chopped
- Salt and pepper
- Garlic salt
- 1 pint sour cream

Cook the rice according to package directions. Broil or bake the chicken until done; remove the skin and bones. Tear the meat into pieces and place them in a 9- by 13-inch baking dish with the rice. Drain the tomatoes, reserving the liquid, and add them to the casserole. Drain the marinade from the artichoke hearts (reserving it for salad dressings or other uses) and add them to the casserole. Sauté the mushrooms and onion in the butter until barely done; add them to the casserole. Season to taste.

At this point you may cover the dish and refrigerate it until the next day. Before serving, combine the liquid from the tomatoes with salt, pepper, a little garlic salt, and the sour cream. Pour this mixture over the casserole. Heat it at 350° until it bubbles gently.

BURGUNDY DUCKLING (serves 8)

- 2 domestic ducks
- 3 Tb. olive oil
- Salt and pepper
- 2 c. orange juice
- 2 1/4 c. Burgundy wine
- 2 Tb. lemon juice
- 2 sliced onions
- 2 Tb. grated orange or lemon rind
- 1 tsp. each dried rosemary and oregano
- 4 Tb. cornstarch
- 1/4 c. orange-flavored liqueur

Quarter the ducks and remove as much fat as you can. Brown the pieces well in the olive oil. Season with salt and pepper and put into a heavy casserole with a tight-fitting lid. Add the orange juice, 2 cups of the Burgundy, lemon juice, onions, citrus rind, and herbs. Bring to the simmer and bake at 275° for 3 hours. Remove the duck and skim the fat from the juices. Thicken with 4 tablespoons cornstarch mixed with the remaining 1/4 cup Burgundy, stirring as it cooks. Add the orange liqueur and taste for seasoning. Return the duck to the casserole. You may serve it now or reheat later in a 375° oven for 30 minutes; or bring it to the simmer on the stove top.



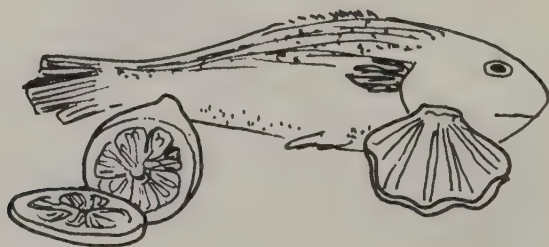
PIQUANT SOLE AND SCALLOPS (serves 8-10)

1/2 c. each finely chopped celery and onion
1/2 c. chopped parsley
2 lbs. filet of sole
Milk
Fresh bread crumbs
Butter
1/2 c. walnut meats (fairly large pieces)
1 c. consommé
1/3 c. white or golden raisins
2 Tb. lemon juice
1/8 tsp. cayenne pepper
1 Tb. snipped fresh rosemary, or
1/4 tsp. powdered
2 tsp. m.s.g. (optional)
1 1/2 lbs. scallops
Thinly sliced bacon

Mix the celery, onion, and parsley and spread it evenly in the bottom of a baking pan. Dip the pieces of sole in milk and then in bread crumbs. Melt some butter in a skillet and brown them lightly. Arrange them in the pan over the vegetables. Add more butter to the skillet, reduce the heat, and add the walnuts. When they begin to brown, add the consommé, raisins, lemon juice, cayenne, rosemary, and m.s.g. Bring to a boil and add salt as needed. Pour over the sole.

Wrap bite-sized pieces of scallops in bacon and secure with wooden picks. Broil them quickly close to the heat, turning once. When the bacon has browned, arrange them in a border around the sole. You may refrigerate the dish at this point.

To serve, bake it at 375° for 20 minutes, or until heated through. Don't overbake. Garnish with parsley sprigs.



FISH IN WINE SAUCE (serves 6)

2 Tb. butter
4 Tb. finely chopped onion
4 Tb. flour
Salt and pepper
1 1/4 c. milk
3/4 c. dry white wine or dry Vermouth
2 lbs. fish filets such as sole or sand dabs
1/4 lb. sharp processed cheese
2 Tb. chopped parsley

Sauté the onions in the butter until tender. Blend in the flour and seasonings and cook, stirring, for about 2 minutes. Add milk gradually and cook until thick, stirring constantly. Remove from heat and gradually add the wine. Cut the fish into serving-sized pieces and arrange in a buttered baking dish. Cut the cheese in chunks and scatter cheese and parsley over the fish. Pour the wine sauce over everything. You may prepare it ahead to this point. Bake it at 350° for 20 minutes.

GYPSY FISH (serves 6)

4 medium potatoes
Salt
2 lbs. fish filets, preferably sole
2 green peppers, sliced
2 tomatoes, sliced
1 small onion, sliced
6 Tb. sour cream
3 Tb. light cream
2/3 c. unsalted butter, melted
Salt, pepper, and Hungarian paprika

Bake the potatoes in their skins until almost tender; peel and cut into thick slices. Cover the bottom of a well-buttered baking dish with the potatoes and sprinkle with salt. Arrange the fish filets over the potatoes; top with the vegetables. Combine the sour and light creams and melted butter, and spoon it over the fish. Sprinkle with salt, pepper, and paprika. You may prepare it ahead to this point. Bake it at 425° for 10 minutes. Baste it with its own juices, lower the temperature to 300°, and bake for 25 to 30 minutes; do not overcook. The fish should be tender and the top beautifully golden.

SCAMPI VENEZIANO (serves 4-6)

1 1/2 lbs. medium-sized raw shrimp
1/2 c. butter
2 green onions, minced
2 Tb. olive oil
6 cloves garlic, minced or pressed
Juice of 1/2 lemon
1/2 tsp. salt
1/2 tsp. grated lemon peel
4 Tb. minced parsley
Dash Tabasco sauce
Lemon wedges

Shell the shrimp, taking care not to remove the last tail segment. Slit them along the backs and extract the large vein; rinse, drain, and refrigerate until cooking time. Melt the butter in a large skillet and stir in the onion, oil, garlic, lemon juice, and salt; cook until bubbly. Add the shrimp and cook for about 5 minutes, stirring occasionally, until they turn pink. Blend in the lemon peel, parsley, and Tabasco and turn into a warmed serving dish. Garnish with lemon wedges to squeeze over each serving.

SHRIMP MARINARA (serves 6)

Have the shrimp peeled and cleaned and the tomatoes peeled and chopped before you leave for the concert. It's a whiz after that! Saffron rice goes especially well with this dish.

24 large shrimp, peeled and deveined
1/4 c. olive oil
3 cloves garlic, minced
3 shallots, chopped
3/4 tsp. oregano
Salt and pepper
3/4 c. dry Vermouth
3-4 large tomatoes, peeled, seeded, and chopped
1 1/2 Tb. snipped chives
3 Tb. Cognac

Sauté the shrimp in the oil until they turn pink but are still tender. Remove to a heated platter. Add to the oil in the skillet the minced garlic and shallots; cook for 2 minutes but do not brown. Add the Vermouth and flame it. Then add the tomatoes and chives and cook until the tomatoes are tender but not mushy. Return the shrimp to the skillet and cook until they are reheated. Sprinkle with the Cognac and serve.

SEAFOOD RISOTTO (serves 4-6)

You may prepare this succulent seafood dish ahead, reserving the addition of the Parmesan until serving time. Just add a bit more of the stock and reheat gently.

- 2 Tb. butter
- 2 Tb. olive oil
- 1 clove garlic, pierced
- 2 fresh sage leaves or 1/4 tsp. dried
- 1 c. raw rice
- 1/2 c. white wine
- 2 c. hot chicken stock
- Pinch of marjoram
- 1 c. cooked shrimp
- Butter
- 1/4 c. grated Parmesan cheese
- Garnish: more shrimp and/or canned whole
baby clams or mussels

Melt the butter with the oil in a large skillet. Briefly sauté the garlic and sage, then add the rice and cook, stirring, until golden. Add the white wine and let the rice absorb it. Add 1 cup of the hot chicken stock and cook, covered, for 20 minutes. Remove the garlic and fresh sage and add a pinch of marjoram. Add the cooked shrimp and 1 more cup of the hot stock. Stir it once with a fork, then cover and cook slowly until the risotto is tender, about 20 minutes. Check after 15 minutes to see if there is enough liquid; this Italian risotto is softer than our usual rice dishes. Just before serving, stir in some bits of butter and the Parmesan cheese. Garnish with more seafood.

SAUSAGES IN WINE (serves 6)

When you have a side dish of unusual interest -- say a stuffed eggplant or spaghetti carbonara -- no meat becomes it better than freshly cooked sausages. You may also use this recipe for cocktail sausages, substituting 1 pound of small pork sausage links for the larger main dish sausages.

- 6 Bratwurst or mild Italian sausages
- 2 Tb. chopped green onion
- 1 c. dry white wine

Lay the sausages in a cold skillet; turn it to moderate heat and pour off the fat when it begins to accumulate. Add the green onion and cook briefly. Add the wine, cover, and simmer for 10 to 20 minutes, depending upon the size of your sausages. Check to see that all the wine does not evaporate at this stage. When the sausages are done, uncover and let the liquid evaporate. The sausages will have a lovely brown glaze.

LECSO (serves 4)

Serve this simple Hungarian peasant dish with rice and a small, crisp salad. You might want to end with a special dessert.

- 1 large onion, finely chopped
- 2 Tb. butter or oil
- 3 Tb. Hungarian paprika
- 4 green peppers, sliced
- 1/4 c. water
- 6 medium tomatoes, sliced
- Salt and pepper
- 3/4 to 1 lb. Polish or other spicy sausage
- 2 eggs, lightly beaten

Sauté the onion in the butter. Off heat, stir in the paprika. Add the green peppers and water and cook for 4 minutes. Add the tomatoes and simmer slowly for 5 minutes. Season to taste. Set the vegetables aside and go to the concert.

When you return, continue to simmer the vegetables. After 5 minutes, add the sliced sausage and a tiny amount of water if needed. Simmer a few minutes more, remove from the heat, and stir in the beaten eggs.

CHILE RELLENO PUFF (serves 8)

This colorful casserole goes together easily and pleases mightily. Since it's basically mild, you might serve green taco sauce on the side for those who like it hot.

- 2 7-oz. cans whole green chiles
- 4 corn tortillas, torn into wide strips
- 1 lb. Jack cheese, shredded
- 1 large tomato, sliced and seeded
- 8 eggs
- 1/2 c. milk
- 1/2 tsp. each salt, pepper, ground cumin,
garlic powder, and oregano
- Paprika

Butter a 9-inch square baking dish and lay half the chiles on the bottom. Cover with half the tortilla strips, half the cheese, and half the sliced tomato. Repeat the layers, arranging the tomatoes in a pleasing design. Beat together the remaining ingredients except the paprika; pour evenly over the casserole. Sprinkle with paprika for more color. Let it stand at room temperature while you go to the concert. Bake it at 350° for 40 minutes, or until puffy and set in the center. Let stand about 10 minutes before cutting into squares.

CHILI RELLENO CASSEROLE (serves 12)

Our tasters were evenly divided between the Chili Relleno Puff and this version, with the cheese lovers coming down heavily on the side of this one. You decide.

- 1 large No. 2 can of green chiles, or
3 small ones
- 2 lbs. Jack cheese, sliced
- 10 eggs, beaten
- 1/2 c. Bisquick
- 1 small can evaporated milk
- Salt to taste (about 1/4 tsp.)

Grease a large, flat baking dish. Remove the seeds from the peppers for a milder taste, or leave them in if you prefer. Beat together the eggs, Bisquick, milk, and salt. Slice the cheese. Alternate layers of chiles, cheese, and liquid. You can set it aside until you're ready to bake it; then do so at 350° for 20 to 30 minutes.

EXCELENTE TAMALE CASSEROLE (serves 6)

- 2 8-oz. XLNT tamales, mashed
- 1 1-lb. can chili without beans
- 1 medium can Mexi-corn, drained
- 1 can sliced black olives, drained
- 3/4 lb. sharp Cheddar cheese, grated

Mix all the ingredients, saving some cheese for the topping. Spoon into a greased casserole and set aside until you're ready to cook it. Bake at 350° for 20 minutes, uncovered.

"ALL-IN" CASSEROLE (serves 8-10)

The title refers to the ingredients, not to an exhausted hostess. With this easy and delicious main dish, she'll have time for all those little extra touches -- or for a bit of blessed leisure!

- 1 8-oz. pkg. noodles, cooked and drained
- 1 Tb. oil or butter
- 1 large onion, chopped
- 1 green pepper, chopped
- 1 lb. ground beef
- 1 No. 2 1/2 can tomatoes, drained
- 1 medium can corn, drained
- 1 small can pitted black olives, drained
- 2 1/2 tsp. salt
- 1/8 tsp. pepper
- 1 1/2 c. grated Cheddar cheese

Cook the onion and green pepper in the oil or butter until tender. Add the ground beef and continue to brown. Add the tomatoes, corn, olives, and seasonings. Mix in the drained noodles and pour into a 2-quart casserole dish. Top with the cheese and set aside until you're ready. Bake at 350° for 20 minutes.

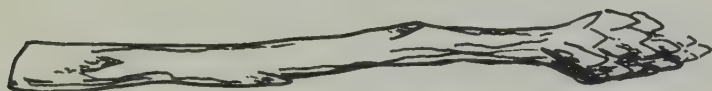


ACCOMPANIMENTS

FRESH ASPARAGUS WITH HERB BUTTER (serves 4-6)

- 1 1/2 lbs. fresh asparagus
- 6 Tb. butter, softened
- 1/4 tsp. thyme, or 2 tsp. fresh
- 1/4 tsp. paprika
- 1/2 tsp. salt
- 2 Tb. lemon juice

Snap the woody ends of the asparagus and run a vegetable peeler lightly over the stalks; this way they will be fork-tender. Store them until cooking time in the refrigerator, with the end of their stems in water. Cream the butter with the remaining ingredients; have it ready at room temperature. Just before serving, cook the asparagus in boiling, salted water for about 10 minutes, until just tender. Drain well, lay in a warmed serving dish, and spread on the herb butter so that it melts evenly over the hot asparagus.



GREEN BEANS DAL BOLOGNESE (serves 6)

- 1 1/2 lbs. fresh green beans
- 2 Tb. olive oil or Fresh Basil Oil (see Fresh Basil Dressing)
- 1 clove garlic, mashed
- 1 Tb. snipped fresh rosemary, or
1/2 tsp. dried
- Salt and pepper

Snip the beans on the diagonal into 2-inch pieces and set them aside until dinner time in cold water. Then cook them in boiling, salted water for 10 minutes; drain. Toss them in a saucepan over low heat with the oil, garlic, rosemary, and seasonings. Serve at once.

PUNJABI GREEN BEANS (serves 4)

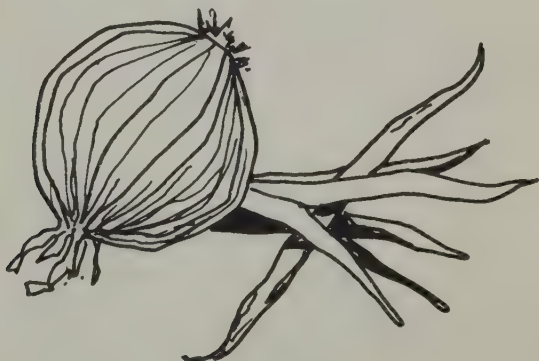
1 lb. fresh green beans
2 Tb. ground coriander
Leaves from 2 sprigs of mint
3 Tb. butter
3 Tb. lemon juice
Salt and pepper

Wash the beans, snip off the ends, and cook in boiling, salted water along with the coriander and mint leaves until tender. Drain and dress with the butter and lemon juice mixed together. Season to taste.

HARICOTS VERTS À LA LYONNAISE (serves 4)

1 lb. fresh green beans
1 chopped onion
2 Tb. butter
Salt and pepper
1/2 tsp. wine vinegar
Chopped parsley

Snip off the ends of the beans and leave them in cold water until you're ready. Boil them in a little salted water until tender-crisp; drain thoroughly. Sauté the chopped onion in butter until soft and just golden. Add the beans, mix well with the butter and onions, and reheat over a low flame for a few minutes. Add salt and pepper to taste, and the vinegar. Sprinkle with chopped parsley before serving.



HARICOTS VERTS BASQUAISE (serves 4-6)

This Basque dish traditionally accompanies roast lamb, but if you don't have the pan fat called for in the recipe, you can substitute a little olive oil. These beans are wonderful, and well worth the effort of preparing them.

- 1 lb. fresh green beans
- 1 onion, finely chopped
- 2 Tb. butter
- 2 cloves garlic, crushed with salt
- 1 bay leaf
- 1 Tb. tomato paste
- 1 1/4 c. cream
- Freshly ground black pepper
- 1 tsp. each minced parsley and chives
- 1 tsp. dried tarragon, soaked in
 - 1 Tb. vinegar
- 2 egg yolks
- 3/4 c. julienne ham strips

Cut the beans into 2-inch lengths and cook in boiling, salted water until just barely done and still crisp; drain. Sauté the onion lightly in the butter; add the garlic, bay leaf, tomato paste, cream, pepper, and herbs. Set it aside at this point; reheat to continue.

Soak the tarragon in the vinegar until soft and beat it into the egg yolks; add to the sauce, stirring constantly, until it thickens slightly but does not boil.

Briefly sauté the beans in a little fat from the roasting pan. Add the ham, mix with 2/3 of the sauce, and transfer to a baking dish. Pour the remainder of the sauce over the top and glaze in a hot (450°) oven.

SHREDDED BEETS WITH TARRAGON (serves 4)

1 bunch large beets
2 Tb. tarragon vinegar
1/2 tsp. dried tarragon, or 1 Tb. fresh
2 oz. (1/2 stick) butter
1 small clove garlic, lightly crushed
Salt and pepper
Sugar, if needed
Chopped parsley

Wash the beets well, then trim, peel, and shred them, using a coarse grater or the food processor. Set them aside until you're ready. Combine them in a saucepan with the vinegar, tarragon, butter, and garlic; cover and simmer for 15 minutes, or until tender-crisp, stirring a few times during the cooking. Season with salt and pepper to taste; if too sharp, add just a speck of sugar. Discard the garlic and serve sprinkled with chopped parsley.

BROCCOLI NIÇOISE (serves 6)

You can blanch the fresh broccoli ahead of time and reheat it in a way that preserves the good fresh broccoli taste and texture.

1 bunch (about 2 lbs.) broccoli
3 strips of bacon
1/2 c. coarse bread crumbs
1 medium onion, finely chopped
1 clove garlic, mashed
Salt and pepper
3 Tb. melted butter

Cut the broccoli into serving-sized pieces and peel the skin from the stems; slit any particularly thick stems. Blanch for 6 minutes only in boiling, salted water. Rinse in cold water and drain on paper towels. Cook the bacon, then remove and crumble it; brown the bread crumbs in the bacon fat and remove them to paper towels; cook the chopped onion in the same skillet until it is tender, then stir in the mashed garlic.

Arrange the broccoli in an attractive baking dish; sprinkle on the onion, bacon pieces, and bread crumbs. Season with salt and pepper and drizzle on the melted butter. Set aside at room temperature; reheat at 350° for 8 to 10 minutes.

BROCCOLI PURÉE (serves 6)

Remember the Spinach Roulade in "First Courses"? You can make a delicious broccoli roulade if you process the cooked broccoli without the sour cream and substitute it for the spinach.

- 4 good-sized stalks of broccoli
- Salt and pepper
- Nutmeg
- 2 Tb. butter
- 1/2 c. sour cream

Wash the broccoli thoroughly, discard the leaves, and cut off the flowerets. Trim the stalks and peel them, then cut them crosswise into thin slices. Put the flowerets and sliced stalks in a steamer and steam them until just tender and bright green. Pour off the water and dress the broccoli with the butter, salt, pepper, and nutmeg. Put the cooked broccoli into the blender or food processor along with the sour cream; process until fairly smooth. Return to the saucepan and set it aside; reheat gently to serve.

BRUSSEL SPROUTS WITH ALMONDS (serves 6)

Brussel sprouts are legendary for being unpalatable; and so they are, in their usual guises. Those who know how to cook them, however, love them!

- 4 c. Brussel sprouts, as small, young
and fresh as possible
- 5 Tb. butter
- 2 1/2 Tb. tarragon vinegar
- 1/2 c. blanched, shredded almonds,
lightly toasted

Trim the end of the sprouts and wash quickly. Cook in boiling, salted water for 10 to 15 minutes, depending on their size. Do not overcook! Drain well and arrange on a heated serving platter. Heat the butter until it has browned slightly, then stir in the vinegar and the almonds. Bring almost to the boil; pour over the sprouts and serve at once.

CAROTTES SIMPLE (serves 6)

1 1/2 lbs. young carrots
1/3 c. water
1 tsp. sugar
1 1/2 Tb. butter
1/2 tsp. salt
2 Tb. dry Vermouth
Garnish: snipped chives, dill, or tarragon

Wash and peel the carrots. Slice them lengthwise, then cut crosswise into 3-inch pieces. Put them into a covered saucepan with the water, sugar, butter, and salt; simmer about 20 minutes, or until barely tender. Remove the carrots, add the Vermouth, and boil the liquid down to a light syrup. You may serve the carrots this way, reheated briefly in the syrup and garnished with fresh herbs, or you may continue with Carottes à la Forestière.

CAROTTES À LA FORESTIÈRE (serves 8)

Carottes Simple (see preceding recipe)
1 pkg. frozen artichoke hearts, or
4 cooked fresh hearts cut into
quarters
1/2 lb. mushrooms, cleaned and quartered
2 Tb. butter
2 Tb. chopped green onions
1/3 c. beef stock
Salt and pepper
Garnish: snipped chives, tarragon, or
parsley

Cook the frozen artichokes according to package directions. Saute the mushrooms in the butter for 4 minutes. Stir in the green onions and cooked artichoke hearts and toss for 2 minutes over moderate heat. Add the carrots and their syrup, the beef stock, and salt and pepper to taste. Set aside until serving time. Reheat about 5 minutes until the stock has almost evaporated. Garnish with fresh herbs.

CARROTS IN MARSALA (serves 6)

1 1/2 lbs. young carrots
3 Tb. butter
1/4 tsp. each salt and sugar
Freshly ground pepper
1/4 c. Marsala wine
1/4 c. water
Chopped parsley

Peel the carrots; slice them in half lengthwise, then crosswise into sticks about 3 inches long. Melt the butter in a saucepan and add the carrots. Turn them over and over so that they become covered with butter. Season with the salt, sugar, and pepper to taste. After a minute add the Marsala. Simmer uncovered for 5 minutes. You can set the carrots aside at this point if you wish. When you come back from the concert, add 1/4 cup water, cover tightly, and simmer 15 to 20 minutes. Uncover, turn up the heat, and let the liquid all but bubble away. The carrots should be shiny, with a syrupy sauce. Sprinkle on a little chopped parsley.

CAULIFLOWER IN CREAMY MUSTARD SAUCE (serves 6)

2 medium cauliflowers
1 1/2 c. heavy cream
1 1/2 c. mayonnaise
Salt
3 Tb. Dijon mustard
Juice of 1 lemon
Paprika

Wash and trim the cauliflowers. Place each in a saucepan with a little boiling water, cover, and steam for about 20 minutes, until tender-crisp. Drain thoroughly, cut in serving-sized pieces, and arrange in a baking dish; keep warm and continue, or set aside and reheat to continue.

Whip the cream and set it aside. Combine the mayonnaise, salt, mustard, and lemon juice, and beat until well mixed. Fold in the whipped cream, pour it over the cauliflower, sprinkle with paprika, and brown lightly in a hot oven (450°).

LEMON-BRAISED CELERIAC (serves 6-8)

Here's an unfamiliar vegetable to puzzle and delight your guests. Tart and tangy in this treatment, it goes beautifully with poultry or pork.

- 4 large celeriacs (celery root)
- 2/3 c. lemon juice
- 1 onion, sliced
- 1 carrot, chopped
- 1 tsp. salt
- 2 Tb. butter
- 4 slices bacon
- 4 c. hot water (approximately)
- Parsley

Wash, peel, trim, and cut the celeriacs into eighths. Place in a casserole with the lemon juice, onion, carrot, and salt. Dot the butter around and lay the bacon strips over everything. Pour enough hot water in so that the vegetables are just covered. Cover the casserole tightly and bake at 350° for an hour and 15 minutes. Remove the bacon; you may serve it now, or set it aside at room temperature. To reheat, cover and bake at 350° for 15 minutes, or bring to the simmer on the stove top. Remove the vegetables from the liquid with a slotted spoon; garnish with parsley if you wish.

ÉTUVÉ DE CÉLERI-RAVE (serves 2-3)

- 1 large celery root
- 2 Tb. butter
- Salt and pepper
- 1 Tb. Dijon mustard
- 1 tsp. tarragon vinegar
- Chopped parsley

Rinse, peel, trim, and shred the celery root. Drop it into acidulated water (1 tablespoon lemon juice to 1 quart water). Drain and pat dry. Cook it in the butter in a frying pan for about 10 minutes, turning it over and over. Toward the end of the cooking, season it with salt and pepper and add the mustard mixed with the vinegar. Stir to mix, add a little finely chopped parsley, and serve.

CORN SWALLOWS (serves 4-6)

- 1 egg, separated
- 1 12-oz. can corn, drained and chopped
- 1/8 tsp. salt
- 2 Tb. butter

Mix together the egg yolk, corn, and salt; beat the white until stiff and fold it into the corn mixture. Melt the butter in a medium-hot skillet (350°) and drop the batter in by tablespoons. Fry for a few minutes on each side, until lightly browned. Serve at once.

BAKED CUCUMBERS VINAIGRETTE (serves 6-8)

The vinegar in this recipe removes the bitterness from the cucumbers and imparts a pleasant tang to the end result.

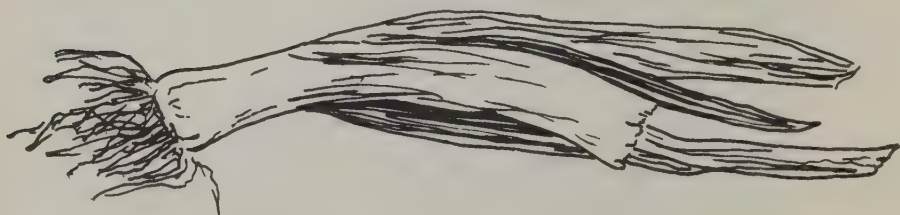
- 6 medium cucumbers, or 4 of the large hothouse variety
- 2 Tb. white wine vinegar
- 1 1/4 tsp. salt
- 1/8 tsp. sugar
- 3 Tb. melted butter
- 3 Tb. snipped fresh dill or basil,
or 1/2 tsp. dried
- 3 Tb. minced green onions
- Freshly ground pepper
- Chopped parsley

Peel the cucumbers; cut in half lengthwise, remove the seeds, and cut crosswise into 1/4-inch slices. Toss with the vinegar, salt, and sugar and let stand at least a half hour. Drain and pat dry. Toss the cucumber slices with the melted butter, herbs, onions, and pepper. The dish can now wait at room temperature while you go to the concert. Bake it, uncovered, at 375° for 1 hour, stirring a few times during the baking. Garnish with parsley and serve.

POIREAUX À LA SAVOYARDE (serves 4-6)

6-8 medium-sized leeks
Salt
1 c. bread crumbs
3 Tb. melted butter
1 clove garlic
Olive oil
Salt and pepper
Nutmeg
Grated Gruyère cheese

Wash the leeks thoroughly. Remove most of the green tops (save them for soup) and cut the rest into 1/2-inch pieces. Boil in salted water until just tender, about 10 to 20 minutes depending on the size of the leeks; drain thoroughly. Brown the bread crumbs in the butter. Rub a baking dish with garlic, coat it with olive oil, and spread a layer of leeks in it. Sprinkle with bread crumbs, salt and pepper, a little nutmeg, and grated Gruyère. Repeat layers, ending with crumbs on the top. Pour a little olive oil over all. It can be set aside at room temperature, then browned lightly in a hot oven (450°).



PLUMP MUSHROOM CAPS SAUTÉ (serves 4-6)

1 lb. mushrooms
3 Tb. lemon juice
3 Tb. soy sauce
1/4 lb. butter

Clean the mushrooms and remove the stems. Melt the butter, stir in the lemon juice and soy sauce, and add the mushroom caps. Cover and cook over low heat for 20 minutes. With this treatment, they stay firm and plump.

SKILLET FRIED POTATOES (serves 6)

4 medium White Rose or other boiling
potatoes
2 Tb. oil
1 Tb. butter
Seasoned salt

If you wish to peel the potatoes, go ahead; but the vitamin-packed peel of these light-skinned potatoes is delicious left on. Halve the potatoes, slice them, and slice them again crosswise to make even pieces about 2 to 3 inches long. Heat the oil and butter in a large skillet set for medium heat (about 340°) and cook, turning often, for 25 minutes or until brown. Drain on paper towels and season to taste.

SWISS POTATO PANCAKES (serves 8)

1 8-oz. pkg. cream cheese, softened
4 Tb. flour
2 eggs
1/2 tsp. salt
Freshly ground pepper
1 1/4 c. grated Swiss cheese
2 1/2 lbs. boiling potatoes
4 Tb. heavy cream
1/4 c. minced green onions
Butter and oil

Cream the flour into the cream cheese, then stir in the eggs and seasonings. Add the Swiss cheese. Peel and coarsely grate the potatoes; remove the excess moisture by squeezing them, a handful at a time, in a tea towel. Stir into the cheese mixture. Add the heavy cream a little at a time, stirring; the batter should be thick, not runny. Stir in the green onions. It may be set aside at this point.

Heat half butter and half oil in a skillet (340°). When it sizzles, spoon in and flatten small piles of batter. After 3 minutes, bubble holes should appear on the top surface. Turn and brown 3 minutes more. Transfer to a warmed platter and continue cooking the rest of the batter, adding more butter and oil as you need it. If you're not serving them immediately, arrange them in one layer on a baking sheet and set aside uncovered at room temperature. Reheat at 400° for 5 minutes.

ORIENTAL SWEET RICE

If your guests are going to use chopsticks for your Oriental meal, it's only fair to serve the sticky rice rather than the fluffy American kind. It loves to stay on the chopsticks, and it's delicious! Some supermarkets carry it in the Oriental specialty section by the name of "Sho-Chiku Bai" or "Sweet Rice." If it's not in your market, Oriental grocery stores will have it.

The preparation is simple. Measure $\frac{1}{3}$ cup rice per person. Rinse and drain the rice at least 5 times, until the water no longer is cloudy. Level the drained rice in a saucepan and fill it with water to cover the rice by about $\frac{3}{4}$ inch (about 1 cup rice to 1 $\frac{1}{4}$ cups water). Let it stand at least a half hour, or while you are at the concert. To begin cooking the rice, place it uncovered over high heat until the water begins to boil. Reduce the heat to medium and cook, uncovered, until the water disappears. Then cover the pot and continue cooking at lowest simmer for 15 minutes. Serve it with a flagon of soy sauce.

RICE PILAF (serves 6-8)

2/3 c. raw rice
1/3 c. fine egg noodles, broken
6 Tb. butter
Chopped green onions or mushrooms (optional)
2 chicken bouillon cubes
2 c. boiling water
Salt and pepper
Dried herbs (like thyme and fines herbes)
to taste
Garnish: slivered almonds and parsley

Sauté the rice and noodles (and green onions or mushrooms if you're using them) in the butter until the rice is golden. Dissolve the bouillon cubes in the boiling water. Combine all ingredients except the garnishes in a casserole and set aside until you are ready to cook the pilaf. Bake uncovered at 325° for 20 to 30 minutes, or until all the liquid is absorbed. Stir once or twice during the cooking. Garnish and serve.

TOMATO-RICE PILAF (serves 8)

2 onions, chopped
2 Tb. olive oil
1 1/4 c. raw rice
2 tomatoes, peeled, seeded, and chopped
1 1/4 c. chicken stock
1 1/4 c. water
1 bay leaf
1/2 lb. mushrooms, sliced
2 Tb. butter
Juice of 1/2 lemon
Dash nutmeg
1/4 c. sour cream
Salt and pepper (or 2 tsp. beef
bouillon granules)
Optional garnish: snipped fresh oregano

Sauté the onion in oil until soft. Stir in the rice, tomato, chicken stock, and bay leaf; set aside. Sauté the mushrooms with the butter, lemon juice, nutmeg, and a dash of salt until just tender; set aside. A half hour before serving, bring the rice mixture to a boil and simmer, covered, for 25 minutes or until all liquid is absorbed. Remove the bay leaf, stir in the mushrooms and sour cream, and season. Garnish with snipped fresh oregano, if you wish.

MIDDLE EASTERN PILAF (serves 8-10)

1 1/2 c. vermicelli, broken into
1 1/2-inch pieces
4 Tb. butter
2 tsp. allspice
1/2 tsp. cinnamon
1/4 c. currants
1/4 c. pine nuts
3 c. raw rice
5 c. chicken broth

Sauté the vermicelli in the butter until golden. Stir in the allspice, cinnamon, currants, pine nuts, and raw rice. Stir for 1 minute to blend. You can set it aside now until you're ready to begin cooking. Bring the chicken broth to the boil and pour it over the rice mixture. Cover and simmer for about 25 minutes, until all the liquid is absorbed. Fluff and serve.

DAIRYMAN'S SPINACH (serves 6)

This simple casserole works equally well when green beans are substituted for the spinach.

- 2 pkgs. frozen chopped spinach (or green beans)
- 1 onion, chopped
- 1 1/2 Tb. butter
- 1/2 c.
- Salt and pepper
- 1/2 c. grated Cheddar or Swiss cheese

Cook the frozen spinach without additional water. (A little water will be needed for the green beans.) Press out all remaining water. Cook the onion in the butter until just tender; remove from heat and stir in the spinach and sour cream. Season to taste. Spoon into a buttered baking dish and sprinkle with the cheese. Set aside or refrigerate, depending on how far ahead you make it. Bake at 350° for 20 minutes.

SPINACH-POTATO RAMEKINS (serves 8)

- 2 pkgs. frozen chopped spinach
- 4 green onions, chopped
- 4 Tb. butter
- 1/8 tsp. nutmeg
- 1 can condensed cream of potato soup
- 2 eggs
- Salt and pepper to taste
- Freshly grated Parmesan cheese

Cook the spinach according to package directions and drain. Sauté the green onions in the butter. Stir in the spinach and nutmeg and cook gently for 5 minutes. In a blender container put 1/2 can of potato soup, 1 egg, and half the spinach mixture. Purée, season to taste, and spoon into individual buttered ramekins. Repeat. Top with Parmesan cheese. They will keep for several days in the refrigerator. To bake, put the ramekins in a pan of hot water and place in a 350° oven for 30 minutes.

SPINACH PIE (serves 8)

You might also want to serve this as spinach tartlets. As an accompaniment to the main course, they're pretty on a plate next to some braised carrots.

Pastry for a 1-crust pie
1 pkg. frozen chopped spinach
4 eggs
1 3-oz. pkg. cream cheese
1 c. grated sharp Cheddar cheese
1/2 onion, finely chopped
1 Tb. chopped parsley
Salt and freshly ground pepper

Give your pie shell a little head start by baking it at 425° for 10 minutes. Cook and drain the spinach. Mix together the eggs and the cheeses; stir in the spinach, chopped onion, parsley, and seasonings to taste. You can pour the filling into the pie shell and bake it now, reheating before serving. It's better, though, to fill the pie shell after the concert and bake it at 400° for 30 to 40 minutes.



BROILED TOMATO VARIATIONS (serves 8)

Slice the ends off 4 medium tomatoes and cut each into 2 thick slices. Squeeze gently to remove some seeds and juice. Arrange on a buttered baking sheet or broiler rack.

Chile-Cheese Tomatoes:

- 1 c. sour cream
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. sugar
- 1 Tb. flour
- 2 green onions, chopped
- 2 Tb. diced green chiles
- 1 c. grated Cheddar cheese

Combine all ingredients except the Cheddar cheese. Spoon onto the tomato slices. Sprinkle with the cheese and set aside. Broil for about 7 minutes, until the cheese is bubbly and the tomatoes warm but still firm.

Rosemary-Cheese Tomatoes:

- Freshly grated Parmesan cheese
- 2 Tb. snipped fresh rosemary, or
1/2 tsp. dried
- Seasoned salt

Sprinkle the tomato slices with Parmesan cheese to a thickness of about 1/8 inch. Sprinkle on the rosemary and top with seasoned salt. Broil for about 7 minutes.



MUSHROOM-STUFFED TOMATOES (serves 8)

Tomatoes treated in this way are equally good right from the oven or at room temperature. You might want to add some cooked spinach or fresh sorrel.

- 8 medium tomatoes
- Salt
- 1/2 lb. mushrooms, finely chopped
- 3 green onions, finely chopped
- 2 Tb. olive oil
- 3 Tb. chopped parsley
- 2 Tb. minced chives
- 2/3 c. bread crumbs
- Salt and pepper to taste
- Snipped fresh basil or oregano (optional)

Cut the top off each tomato and a thin slice from the bottom, so that they will not roll. Gently squeeze out the seeds and juice; with a spoon, scoop out much of the pulp and reserve it. Sprinkle the insides with salt and allow to drain upside down for at least 30 minutes.

Cook the mushrooms and green onions in the olive oil for 4 minutes. Remove from the heat and stir in the parsley, chives, bread crumbs, and salt and pepper to taste. (You can make your own bread crumbs by whirling a slice of French bread through the blender; they're much better than the canned variety.) Add a little finely chopped tomato pulp.

Fill the tomato shells with the mushroom mixture, place on an oiled baking sheet, drizzle a little more olive oil over them, and set aside. Bake at 375° for 10 to 15 minutes. Serve warm or at room temperature. For extra flavor and color, garnish with snipped fresh basil or oregano.

CHERRY TOMATOES IN CHIVE CREAM (serves 8)

Sautéed cherry tomatoes lend themselves to all sorts of easy, attractive treatments. You can serve them with just the cooking butter and snipped green onions or fresh herbs, you can sprinkle them with Parmesan cheese, or you can give them this sauce of chives and cream.

- 2 pints cherry tomatoes
- 4 Tb. butter
- 1 tsp. salt
- Pepper to taste
- 1 c. heavy cream
- 2 Tb. minced chives

Wash the tomatoes and remove their stems. Melt the butter in a large skillet; add the tomatoes, salt, and freshly ground pepper and cook for 2 minutes, shaking the pan frequently to coat them with the butter. Add the cream and chives and continue cooking 2 minutes more. With a slotted spoon remove the tomatoes to a serving dish. Cook the cream over higher heat until it is reduced by half. Pour the sauce over the tomatoes and serve immediately.

LUCERNE WHITE TURNIPS (serves 6)

- 12 small or 6 medium white turnips
- 1/4 c. cubed bacon
- 1 large onion, chopped
- 1/2 tsp. salt

Peel the turnips and slice into julienne strips; cook them in boiling, salted water until barely tender. Fry the bacon in a skillet; add the onion and cook until golden brown. Drain the turnips, salt them, and sauté them with the bacon and onions over low heat for about 20 minutes, or until golden brown. Especially good with boiled beef.

GRATED ZUCCHINI WITH DILL (serves 6)

6 medium zucchini
1/2 tsp. salt
3 green onions, chopped
Juice of half a lemon
1/2 tsp. m.s.g.
1/8 tsp. freshly ground pepper
1 1/2 Tb. snipped fresh dill, or
1/4 tsp. dried
3 Tb. butter

Coarsely grate the zucchini and mix it with the salt in a colander. After a half hour, press out the liquid and mix the zucchini with all the ingredients except the butter. You can set it aside at this point. Melt the butter in a large skillet, add the zucchini mixture, and cook, stirring, about 5 minutes. It should be tender but still slightly crisp.

GRATINÉED ZUCCHINI (serves 6)

4 medium zucchini
1/2 tsp. salt
1 onion, chopped
4 Tb. butter
2 Tb. flour
3/4 c. milk (approximately)
Salt and pepper to taste
1/4 c. freshly grated Parmesan cheese,
or 1/2 c. grated Swiss cheese
1/2 c. bread crumbs

Coarsely grate the zucchini; mix in a colander with the salt. After a half hour, squeeze out the juices. Sauté the onion in 2 Tb. of the butter until just tender; add the zucchini and sauté 4 minutes more. Add the rest of the butter and the flour and cook, stirring, for 2 minutes. Add just enough milk for a good consistency and stir until it has thickened. Season to taste. Spoon into a buttered baking dish and sprinkle with cheese and bread crumbs. Refrigerate or set it aside at room temperature. Bake in a 425° oven for 25 minutes.

SOURDOUGH VARIATIONS

Herb Bread

Cream together a stick of butter, 1 tablespoon of snipped fresh rosemary from your garden, and a little salt. Let stand a few hours to allow the rosemary's flavor to permeate the butter, then spread on sliced sourdough bread and wrap in foil. Before serving, heat in a medium oven for about 20 minutes.

Cheese Bread

Flavor a cup of salad oil with a split clove of garlic and let stand overnight. (Or use Fresh Basil Oil - see Fresh Basil Dressing.) Dip slices of sourdough bread into the oil and then into freshly grated Parmesan cheese. Broil until bubbly and brown. Serve hot.

GOUGÈRE (serves 10-12)

While this soft cheese bread is best just out of the oven, it is also good at room temperature. The dough can be refrigerated for up to 2 days.

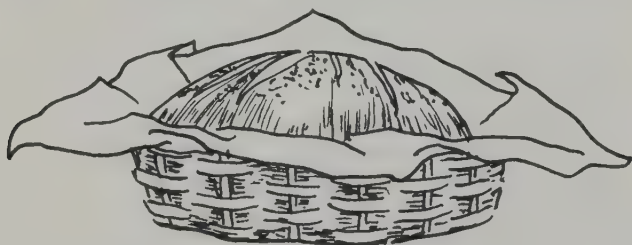
- 2 c. water
- 3/4 c. butter
- 3/4 tsp. salt
- 1 3/4 c. sifted flour
- 6 eggs
- 1 1/2 c. grated Gruyère cheese
- Pinch nutmeg
- 1 egg beaten with 1 Tb. water

Bring the water, butter, and salt to the boil. Remove from heat and stir in the flour all at once. Return pan to the heat and cook for 3 minutes, stirring vigorously with a wooden spoon. Off heat, add eggs one at a time, stirring until each is incorporated. Stir in the cheese and nutmeg. Butter 2 8-inch cake pans and spoon batter in a circle around the edges, leaving the centers open. Brush with the egg and water to glaze. Bake at 425° for 20 minutes. Reduce heat to 350° and bake 30 minutes more, until it is puffed and brown. Prick the surface to allow the steam to escape and return to the oven with the door open.

IRISH SODA BREAD

- 2 c. sifted flour
- 1/3 c. sugar
- 1/2 tsp. salt
- 1 1/2 tsp. baking powder
- 1/2 tsp. soda
- 3/4 c. golden raisins
- 1 tsp. caraway seed
- 1 egg, beaten
- 2/3 c. buttermilk, or 2/3 c. milk and
1 Tb. lemon juice
- 1 Tb. melted butter

Sift together the flour, sugar, salt, baking powder, and soda into a bowl. Add raisins and caraway seed. Add the beaten egg, buttermilk, and melted butter. Stir until the dough is just moistened. Add more buttermilk if needed to make a stiff dough that just clings together. Spoon into a greased 5-inch by 9-inch loaf pan and slash the top with a knife in a cross about 1/2 inch deep. Bake at 400° for 35 minutes, or until a pick comes out clean. Serve warm or at room temperature, with butter.



GRAPENUT BREAD

- 1 c. grapenuts
- 2 c. milk
- 3 c. sifted flour
- 1 c. brown sugar
- 1 egg
- 1 tsp. salt
- 1 Tb. baking powder

Soak the grapenuts in the milk for 10 to 15 minutes. Add the flour, brown sugar, egg, and salt and beat thoroughly. Beat the baking powder in lightly. Turn into 2 small greased loaf pans and bake at 300° for 1 hour. These pretty loaves are especially delicious when sliced and spread with sweet butter or blended cream cheese and chives.

ARTICHOKE-RICE SALAD (serves 4-6)

- 1 pkg. chicken-flavored rice mix
- 4 green onions, chopped
- 1/2 green pepper, seeded and diced
- 12 pimiento-stuffed olives, sliced
- 2 6-oz. jars marinated artichoke hearts
- 3/4 tsp. curry powder
- 1/3 c. mayonnaise

Cook the rice as directed, but omit the butter. Add the green onions, green pepper, and olives. Drain the artichoke hearts, reserving the marinade; cut them in half and add to the rice mixture. Make the dressing by combining the artichoke marinade with the curry and mayonnaise. Toss the salad well and chill.

LEBANESE BARLEY SALAD (serves 8)

If you want to serve more than 8 people without increasing the quantities in this recipe, or if you want an especially colorful presentation, serve the salad in tomato shells.

- 1 c. pearl barley
- 1/4 c. lemon juice
- 6 Tb. olive oil
- 1 cucumber, peeled and chopped
- 1/2 c. thinly sliced radishes
- 1/4 c. minced green onions
- 1/3 c. crumbled Feta cheese
- Salt and pepper

To steam the barley, boil it for 20 minutes in a large kettle of salted water. Drain it in a colander and rinse under running water. Put it in a steamer rack or sieve and put that into a covered saucepan to steam for 25 minutes, taking care that the barley doesn't touch the simmering water. Lay a folded tea towel over the barley to absorb condensation from the lid. The barley is done when it is fluffy, tender, and dry.

Add the olive oil to the lemon juice in a steady stream, beating well. Toss the dressing with the steamed barley while it is still hot. When it has cooled slightly add the remaining ingredients and season to taste. Chill, but remove from the refrigerator a half hour before serving.

FRESH BASIL DRESSING

For a simple, fragrant dressing for crisp greens, combine:

1/2 c. Fresh Basil Oil (see below)
3 Tb. white wine vinegar
1 clove garlic, mashed
1/4 tsp. salt
Freshly ground pepper

Fresh Basil Oil: Wash a quantity of fresh basil leaves, dry them, and place them in a jar with just enough salad oil to cover. Cover the jar and let it remain in a dark place for 5 days. Strain off the oil into a cruet, discarding the leaves, and you have a beautifully fragrant oil for salads or cooking. Make this oil from the leaves that are left at the end of the growing season, and you'll have salads all winter long that bring you the tastes and smells of summer.

DILLED BEAN SALAD (serves 6-8)

2 lbs. fresh green beans
10 cherry tomatoes, split
1/2 c. thinly sliced green onions
Salad greens

Dill Dressing:

1/2 c. tarragon vinegar
1/4 c. olive oil
Juice of 1/2 lemon
1 clove garlic, crushed
1 Tb. snipped fresh dill, or 1 tsp. dried
1 tsp. salt
1/2 tsp. freshly ground pepper

To let the flavors meld, make the dressing before you cook the beans by thoroughly combining the vinegar, oil, lemon juice, garlic, dill, salt, and pepper. Split the beans length-wise (French style) and cook them in boiling, salted water for 10 minutes, until they are barely tender. Drain and chill in ice water. Drain again and put the beans in a bowl with the cherry tomatoes and green onions; pour the dressing over all and marinate in the refrigerator for 1 1/2 hours, or while you go to the concert. To serve, drain the vegetables (saving the dressing for another use) and arrange them on a bed of salad greens.

BEETS IN MUSTARD DRESSING (serves 12)

If you like the convenience of cold sliced ham, here's the perfect accompaniment.

6 c. cooked beets, cut in julienne strips

Mustard Dressing:

1 Tb. white wine vinegar

2 Tb. lemon juice

2 tsp. sugar

1/4 c. Dijon mustard

1/3 c. olive oil

1 Tb. finely chopped parsley

3 Tb. snipped fresh dill, or 1 tsp. dried

Salt and pepper

Garnish: salad greens and chopped
hard-boiled eggs

Combine the vinegar, lemon juice, and sugar; stir until the sugar has dissolved. Add the mustard and olive oil and whisk until the dressing is creamy. Stir in the parsley and dill, and salt and pepper to taste. Combine the beets and dressing and chill at least 4 hours or overnight. Serve with salad greens and a chopped egg garnish.

SWEET AND SOUR CARROTS (serves 6-8)

2 lbs. carrots, peeled

1 onion, thinly sliced

1 green pepper, slivered

1 can condensed tomato soup

1/2 c. sugar

3/4 c. oil

1/2 c. white vinegar

1 Tb. grated horseradish

Cut the carrots in whatever way you find most attractive and cook them in unsalted water until they are barely tender. Drain and cool. Heat the last 5 ingredients together. Arrange the carrots in a serving dish with the onion and green pepper. Pour the dressing over them and let stand overnight in the refrigerator. Serve chilled.

EUROPEAN CUCUMBER SALAD (serves 4-6)

3 cucumbers, peeled and thinly sliced
2 tsp. salt
3 Tb. white vinegar
2 Tb. minced green onions
3 Tb. snipped fresh dill, or 2 tsp. dried
Freshly ground pepper
1/2 c. sour cream
Paprika

Sprinkle the salt on the cucumbers and let them stand for an hour. Squeeze to remove the liquid and mix them with the vinegar, green onions, dill, pepper, and sour cream. Sprinkle with paprika for color and chill.



CUCUMBER WITH CRAB (serves 6)

The cool, delicate greens and pinks of this composed Oriental salad delight the eyes as well as the palate.

2 medium cucumbers, or 1 large
hothouse cucumber
1/2 tsp. salt
3 Tb. wine vinegar
1 Tb. soy sauce
2 tsp. sugar
4 drops of sesame oil
1/4 lb. cooked crab or shrimp
Grated fresh ginger

Peel and slice the cucumbers. Salt and let stand for a half hour. Squeeze out the liquid. Blend the vinegar, soy sauce, sugar, and sesame oil and toss the cucumbers in the dressing. Chill. Compose the green cucumber and pink seafood in an attractive pattern. Garnish with tiny shreds of fresh ginger; serve cold.

JICAMA SALAD (serves 6)

Dressed with lime juice and herbs, this Mexican root vegetable makes a crunchy, refreshing salad for an otherwise spicy Mexican meal. (Jicama can also be used as a substitute for water chestnuts in Oriental cooking.)

- 1/2 medium jicama
- Juice of 1 lime
- 2 Tb. olive oil
- 1/2 tsp. salt
- Freshly ground pepper
- 1/2 tsp. m.s.g.
- 3 Tb. freshly grated Parmesan cheese
- 3 Tb. snipped fresh oregano, or 1 tsp.
dried
- Lettuce leaves
- Red or green pepper strips

Peel the jicama and cut it into julienne strips. Mix them with lime juice, olive oil, salt, pepper, and m.s.g. Marinate several hours or overnight in the refrigerator. Before serving, stir in the cheese and oregano, mound the salad on lettuce leaves, and garnish with the red or green pepper strips.

WILTED SPINACH SALAD (serves 6)

- 1 bunch spinach
- Scandia Dressing
- 2 hard-boiled eggs, sliced
- 6 strips of bacon, cooked and crumbled

Wash the spinach thoroughly, dry it, and tear it into bite-sized pieces. If you wrap it in a towel it will keep fresh in the refrigerator overnight. Before you go to the concert (about 3 to 4 hours before serving), mix the spinach with just enough dressing to moisten the leaves. Let it stand at room temperature. It will wilt and mellow while you are gone. To serve, lift into a fresh bowl, mix in the bacon, and garnish with the egg.

Scandia Dressing:

1 c. salad oil
1/4 c. red wine vinegar
3 Tb. water
2 1/2 tsp. sugar
1 tsp. dry English mustard (Coleman's)
1/2 tsp. m.s.g.
1 tsp. freshly ground pepper
2 1/2 tsp. salt
1 1/2 tsp. Worcestershire sauce
1 tsp. Hungarian paprika
1 tsp. finely grated onion

Combine in a covered jar and shake until blended. Makes more than is required for Wilted Spinach Salad, but it keeps well in the refrigerator and is excellent with other salads and cold vegetables.

GREEN AND GOLD VEGETABLES (serves 6)

Sesame oil, the concentrated essence of toasted sesame seeds, can be found in some supermarkets and all Oriental grocery stores. Just a few drops add a nutty flavor to soups, salads, fish, poultry, and vegetables.

8 medium carrots, peeled
8 celery stalks
8 water chestnuts or 1/8 of a jicama
2 Tb. salad oil
2 tsp. soy sauce
1 tsp. sugar
1 Tb. wine vinegar
1/2 tsp. sesame oil
2 green onions, chopped

Slice the carrots and celery diagonally into 1/4-inch pieces. Blanch them for 4 minutes in boiling, salted water. Run cold water over them and drain. Slice the water chestnuts or make matchsticks of the jicama. Thoroughly mix the salad oil, soy sauce, sugar, vinegar, sesame oil, and green onions. Toss the vegetables in the dressing and chill. Serve cold.

BLEU VEGETABLE SALAD (serves 8)

1 1/2 lbs. fresh green beans or broccoli
1/2 lb. mushrooms, sliced
Basic Dressing
4 oz. bleu cheese, coarsely crumbled
1 pint cherry tomatoes

Snip the beans into 2-inch lengths and cook for 10 minutes in boiling, salted water; or cut off the thick broccoli stems, peel the remaining stems, and boil gently for 5 minutes. Drain and set aside. Wash, dry, and slice the mushrooms. Wash and dry the cherry tomatoes. Make the dressing.

About a half hour before serving, marinate the mushrooms in the dressing. Just before serving, mix in the beans or broccoli. Spoon into a serving bowl, sprinkle with bleu cheese, and garnish with cherry tomatoes.

Basic Dressing:

1/4 c. olive oil
4 tsp. white wine vinegar
1 tsp. lemon juice
2 tsp. dried basil
1/2 tsp. salt
1/8 tsp. each pepper and paprika
2 tsp. Dijon mustard
1/4 c. thinly sliced green onions,
including tops

Combine in a jar with a lid; shake well.



DESSERTS

MOCHA CAKE (serves 8)

If you want extra freedom on the day of your party, make this cake well ahead of time and store it in your freezer until the day before you serve it. Let it thaw in the refrigerator.

- 6 eggs, separated
- 2/3 c. sugar
- 1 Tb. lemon juice
- 3 Tb. flour
- 1/2 tsp. grated lemon peel

Beat the egg whites until stiff; add 3 tablespoons of the sugar and continue to beat until the whites are glossy. Beat together the egg yolks, remaining sugar, lemon juice, and lemon peel until fluffy and lemon-colored. Fold in the whites alternately with the flour. Turn into a greased and floured 9- by 13-inch baking pan and bake at 350° for 10 minutes. Lower the heat to 300° and continue baking for 20 minutes, or until golden. Cool on a cake rack; cut lengthwise into 3 strips.

Mocha Filling:

- 1 square semi-sweet chocolate
- 1 Tb. instant coffee powder
- 1/2 c. coffee
- 3/4 c. sweet butter, softened
- 1 egg
- 2/3 c. sugar
- 1 Tb. vanilla
- 3 oz. sliced blanched almonds

In a saucepan or double boiler combine the chocolate, instant coffee, and coffee; heat until the chocolate melts, then simmer over lowest heat for 5 minutes. Cool. Cream together the butter, egg, sugar, and vanilla. Gradually add the cooled coffee mixture and beat well. Spread the filling between layers and over top and sides of the cake. Decorate with almonds.

EXTRA DELICIOUS LEMON TORTE (serves 6-8)

If you need to serve 12, double the recipe and bake it in 2 9-inch round pans. After they cool, cut them crosswise with a serrated knife to make a beautiful 4-layer cake. You can make it a day ahead.

6 eggs, separated
1 c. sugar
Juice and grated rind of 1 lemon
2/3 c. sifted cake flour

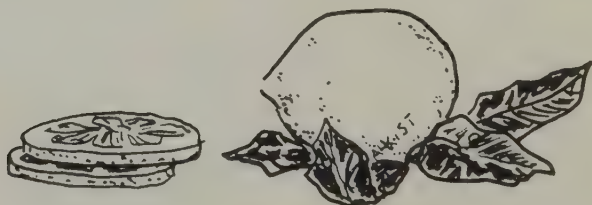
Beat the egg whites until stiff; gradually add 1/3 cup of the sugar, beating well. Set it aside in a cool place. Combine the egg yolks, 2/3 cup sugar, and lemon juice; beat until thick. Fold in egg whites alternately with flour and lemon rind. Bake in a well-buttered and floured 9- by 13-inch pan at 350° for 25 to 30 minutes. Cool on a wire rack and cut lengthwise into 3 strips.

Filling:

2 1/4 c. milk
1/4 c. flour, unsifted
3/4 c. butter, softened
3/4 c. powdered sugar
1/4 tsp. vanilla
Currant jelly
1/3 c. grated blanched almonds
Optional garnish: candied lemon peel

Bring 2 cups of the milk to a boil; make a smooth paste with the rest of the milk and the flour. Add it to the hot milk, stirring constantly until it thickens. Cool. Cream the butter and sugar together and add to the milk mixture; beat until fluffy.

Spread the currant jelly and then the cream filling over the first layer. Repeat with the second and third layers, covering the sides and top. Sprinkle with the almonds and optional candied lemon peel.



MARENGO CAVOUR (serves 8-10)

Il Conte Camillo Benso di Cavour was a hero in the Nineteenth Century struggle for Italian national unity. This dessert bears his name because 1) it is a marvelous unity of crisp meringue and creamy filling, or 2) it was his favorite. Whichever, it's one of Italy's glories!

Meringue layers:

4 egg whites at room temperature
1/2 tsp. cream of tartar
1 c. sugar
1 tsp. vanilla

Combine the egg whites and cream of tartar; beat until soft peaks form. Add the sugar gradually, beating well after each addition. Add the vanilla and beat for 2 minutes more.

Grease and dust 2 baking sheets with flour; mark an 8-inch circle on each. Using a pastry bag with a plain tip or a spoon and a spatula, pipe or spread the meringue evenly within the 2 circles. Make decorative puffs and swirls on the circle that will serve as the top. Bake the meringues at 250° for an hour and a half, changing the positions of the baking sheets halfway through. Turn off the heat and leave them in the oven for 3 to 4 hours to continue drying. Remove from the oven; while the pans are still warm, flex them to loosen the meringues, but leave them in place to cool. (If they crack, keep smiling; you can piece them together when you assemble the dessert.) The meringues will stay crisp in an airtight container for up to 5 days. (Note: When the air is humid, it's best to plan something other than meringues.)

Filling:

1 pint heavy cream
4 Tb. coffee-flavored liqueur
1 tsp. instant coffee powder
1 6-oz. pkg. "mini" chocolate chips, or
regular chips chopped up

Whip the cream until stiff. Blend in the coffee liqueur, instant coffee powder, and chocolate chips. Spread evenly over the plain meringue disk and place the decorated disk on top. Cover loosely and refrigerate for 8 hours or overnight.

HAZELNUT TORTE (serves 8)

If you want to use a cup of blanched almonds in place of the hazelnuts, add 1/4 cup cocoa to the sweetened whipped cream.

4 eggs
3/4 c. sugar
1 c. shelled hazelnuts
2 Tb. flour
2 1/2 tsp. baking powder
Powdered sugar
Whipped cream

Grease 2 8-inch cake pans, line the bottoms with wax paper rounds, and grease again. Into the blender put the eggs and sugar and blend until smooth. Add the nuts and blend until they are finely grated. Turn into a bowl. Sift together the flour and the baking powder and stir into the batter. Turn into the baking pans and bake at 350° for 20 minutes. Invert the pans on wire racks to cool. To serve, fill with sweetened whipped cream and dust with powdered sugar.



ORANGE SLICE CAKE (serves 10)

3 1/2 c. sifted flour
1/2 tsp. salt
1 lb. orange slice candy, chopped
10 oz. dates, pitted and chopped
2 c. chopped nuts
1 c. shredded coconut
1 c. butter, softened
2 c. sugar
4 eggs
1 1/2 c. buttermilk
1 tsp. baking soda
2 c. powdered sugar
1 c. orange juice

Sift together the flour and salt. Combine the candy, dates, nuts, and coconut with 1/2 cup of the flour mixture; the flour should coat all the chopped ingredients so that they do not sink to the bottom during baking. Cream together the butter and sugar. Add the eggs, beating well after each addition. Add the buttermilk and soda alternately with the flour mixture, beating well. Gently stir in the candy mix. Grease and flour a 10-inch tube pan or 2 loaf pans. Bake at 300° for about 1 hour and 45 minutes. Mix the powdered sugar with the orange juice, pour over the cake, cool, and refrigerate overnight.

VINEGAR CHOCOLATE CAKE (serves 8)

Here's a quick dark chocolate cake you can make from ingredients most cooks normally have on hand.

- 1 1/2 c. sifted flour
- 1 c. sugar
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/3 c. unsweetened cocoa
- 1 Tb. cider vinegar
- 6 Tb. oil
- 1 tsp. vanilla
- 1 c. cold water
- Buttercream frosting

Sift the dry ingredients together into a bowl. Stir in the liquids and blend well. Grease and flour an 8- by 8-inch or 7- by 11-inch baking pan. Bake at 350° for 30 minutes, cool, and frost.

CARAWAY SEED CAKE (serves 8)

- 1 1/4 c. sifted cake flour
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/4 tsp. nutmeg
- 1/2 c. margarine or other solid shortening
- 3/4 c. sugar
- 2 tsp. caraway seeds
- 1 tsp. vanilla
- 2 eggs
- 1/4 c. milk

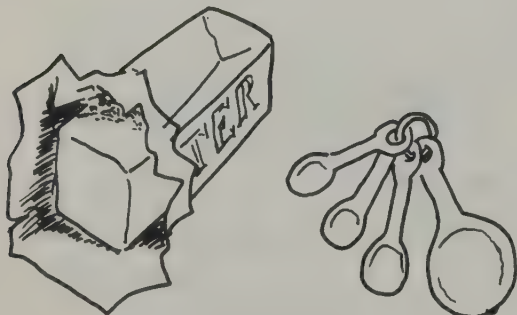
Sift together the flour, baking powder, salt and nutmeg; set aside. Cream the shortening, sugar, caraway seeds, and vanilla until light and fluffy. Beat in the eggs, one at a time. Add the flour mixture alternately with the milk, beating until smooth after each addition. Pour into a greased and floured loaf pan and bake at 350° for about 40 minutes. Remove from the pan almost immediately, dust with powdered sugar, and cool on a wire rack.

GRASMERE GINGERBREAD (serves 12)

This authentic English recipe was obtained during a sabbatical stay in Cambridge. Our contributor says that Lyle's Golden Syrup is distinctive, and that she has found it in several local markets. While a heavy cane syrup might be a substitute, she has never tried it.

- 1 1/2 c. wholewheat flour, unsifted
- 1/2 tsp. soda
- 1/2 tsp. cream of tartar
- 2 heaping tsp. ground ginger
- 6 oz. butter, cut into small pieces
- 1 c. light brown sugar, lightly packed
- 1 Tb. Lyle's Golden Syrup

Combine the flour, soda, cream of tartar, and ginger in a bowl. Cut the butter in thoroughly with a pastry cutter. Add the brown sugar and combine all the ingredients thoroughly, using your fingers. Trickle the syrup over the mixture and mix in lightly with a knife. Spread in 2 greased 8-inch round cake pans; level with the back of a spoon. Bake in the middle level of a 325° oven for about 30 minutes. Do not overbake; cook just until the surface is golden and springs back when lightly pressed. Allow it to cool 5 minutes only, then sprinkle with granulated sugar and cut into wedges. Cool completely and remove from pans. (Note: the recipe may be prepared completely in a food processor.)



MOIST, DARK PERSIMMON CAKE (serves 8-10)

A little foresight during persimmon season will keep you in persimmon pulp all winter long. Peel the ripe persimmons, purée them in the blender, and freeze the pulp in measured quantities.

- 1 c. persimmon pulp
- 1 c. sugar
- 1 c. unsifted flour
- 1 Tb. melted butter
- 1 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/2 c. chopped nuts
- 1/2 tsp. each: cloves, nutmeg, cinnamon,
and mace

Mix all the ingredients well and pour into a greased steamed pudding mold or a 1-pound coffee can. Cover tightly. Bake at 300° for 1 1/4 hours. Cool and unmold. You'll have a moist, flavorful cake that will keep in the refrigerator for several weeks.



MINCEMEAT SQUARES (serves 20)

This moist and fruity cake tastes best straight from the refrigerator, where it will keep for several days. You can also freeze it; it will thaw within 30 minutes.

- 1/4 c. butter, softened
- 3/4 c. sugar
- 2 eggs
- 1 3/4 c. mincemeat (with rum and brandy)
- 1 c. chopped nuts
- 1 1/2 c. sifted flour
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1/4 tsp. baking soda

Beat butter, sugar, and eggs together until creamy. Stir in the mincemeat and nuts. Sift together the dry ingredients and stir them into the batter. Pour into a buttered 9- by 13-inch baking dish and bake at 350° for 30 minutes, or until a pick comes out clean. Spread with glaze while still warm. Cut into squares when cool.

Glaze:

- 2 c. sifted powdered sugar
- 1 Tb. milk
- 1 1/2 Tb. orange juice
- 1 tsp. grated orange rind

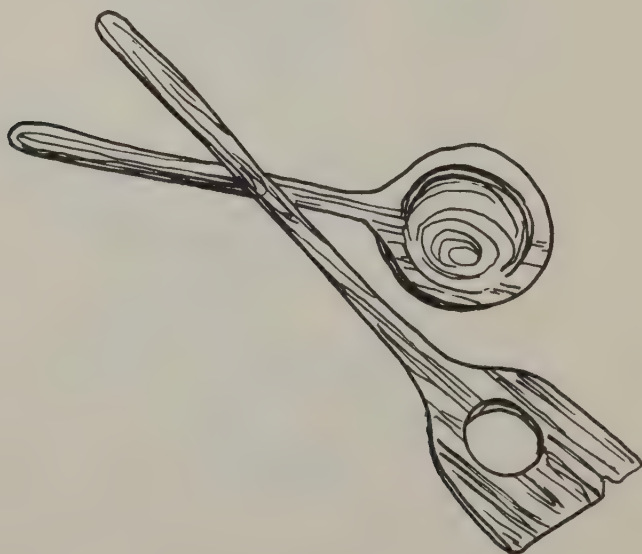
VANISHING SQUARES

Similar recipes for these delicious bar cookies came to us from several sources, under the names of "Mud Hens" and "Aunt Mary's Cookies." This version comes from yet another source; a member brought a batch to the Coleman Auditions, and the young competitors consumed them at such a rate that they could only be called "Vanishing Squares"!

1/2 c. butter, softened
1 c. sugar
2 eggs
1 1/2 c. sifted flour
1 tsp. vanilla
1 egg white
1 c. light brown sugar
1/2 c. chopped nuts

Cream the butter and sugar together until light and fluffy. Add the eggs, one at a time, beating well after each addition. Add the flour gradually. Add the vanilla and beat until smooth. Spread the batter in a buttered jellyroll pan (14 or 15 1/2 inches by 10 by 1).

Beat the egg white until stiff. Gradually add the brown sugar, beating until it is dissolved. Spread it on the batter and sprinkle with nuts. Bake at 325° for 30 minutes. Cool and cut into squares. Makes at least 4 dozen.



LOVE LETTERS (serves 10)

2 2/3 c. flour, unsifted
1 1/4 c. butter, softened
1 egg plus 1 yolk
1/2 c. cold milk
1 lb. walnuts, grated
3/4 c. sugar
1/2 c. graham cracker crumbs
1 tsp. cinnamon
1/2 c. raisins, washed and dried
2 1/2 lbs. green apples, peeled, cored
and shredded
1 egg, slightly beaten
Powdered sugar

Blend the flour and butter together by hand or with a fork. Add the eggs and milk and mix well. Gather the dough into a ball and turn it onto a lightly floured board, kneading it with your hands until smooth. Divide the dough into 3 parts, wrap them in waxed paper, and refrigerate overnight.

Roll out each section of the dough to fit an 11- by 15-inch ungreased jellyroll pan, making the bottom layer large enough to cover both bottom and sides. Mix the grated nuts with the sugar, graham cracker crumbs, and cinnamon. Line the bottom and sides of the dish with dough. Cover it evenly with 2/3 of the nut mixture. Spread the raisins on top and cover with the second layer. Mix the shredded apples with the remaining nut mixture and spread on top. Cover it with the third layer, brush with beaten egg, and prick the dough with a fork. Bake at 350° for 30 to 35 minutes. Let cool for several hours, then cut the dough into envelope shapes. Sprinkle with powdered sugar.

HUNGARIAN CHEESE DESSERT (serves 12)

Dough:

4 c. flour, unsifted
2 1/2 sticks butter (part can be
margarine), softened
1/2 to 3/4 c. sour cream
3 Tb. sugar
1 cake of yeast, dissolved in
1/4 c. lukewarm water
1 egg plus 2 yolks

Mix the flour and butter by hand or in a food processor. Mix in the remaining ingredients, adding just enough sour cream so that the dough is easily rollable but not too soft. Refrigerate it overnight, or freeze.

Filling:

2 lbs. cream cheese, softened
1 small pkg. vanilla pudding mix
2 c. sugar
2 eggs plus 1 yolk
1 c. dried currants or small raisins
Fresh bread crumbs

Mix the cream cheese, pudding mix, sugar, and eggs until thoroughly blended. Stir in the currants or raisins.

Roll out half the dough on a lightly floured board to a thickness slightly greater than that of pie crust. Use it to line the bottom and sides of a 9- by 13-inch ungreased baking dish. Sprinkle lightly with bread crumbs and pour in the cheese filling. Roll out the rest of the dough, flake it with a fork in a few places, roll it onto the rolling pin, and cover the cheese mixture with it. Bring the edges of the bottom layer over the top and press lightly to seal. Bake at 350° for 35 to 40 minutes, or until golden brown; check after 30 minutes. When it has cooled, carefully turn it upside down onto a wooden board and cut it into serving pieces.

APRICOT STRUDEL (serves 12)

Dough:

1/2 c. butter, softened
2 c. sifted flour
1 c. sour cream
1/8 tsp. salt

Mix the ingredients, knead by hand until thoroughly blended, and refrigerate overnight. Divide the dough into 5 or 6 parts; roll each thinly on a floured board. Spread on the filling and roll each into a long log. Bake on ungreased baking sheets at 400° for 15 minutes; reduce the heat to 375° and continue baking for 20 to 25 minutes. Cut into 2-inch or 3-inch pieces and remove from the pans while still warm. Sprinkle with powdered sugar and serve either warm or cool.

Filling:

1 1-lb. jar apricot preserves
1 can Bakers's coconut
1 c. chopped walnuts

FRESH PEACH PIE (serves 8)

Here is one of the easy delights of summer. The peaches are glazed and chilled, not cooked, so they remain fresh in flavor and consistency.

1 9-inch pie shell, baked
6 peaches, peeled and sliced

Glaze:

2 very ripe peaches
2 Tb. water
2 Tb. cornstarch
1 c. sugar
1/4 tsp. almond extract

Arrange the sliced peaches in the cooked pie shell. To make the glaze, purée the 2 ripe peaches in the blender or press them through a sieve. Mix together the cornstarch and water. Cook all the glaze ingredients, stirring often, until the mixture boils and looks clearer. Cool slightly; spoon over the peaches in the pie shell. Chill until serving.

TRADITIONAL MINCEMEAT PIE (serves 8-10)

1 lb. lean beef, ground
1/2 lb. suet, ground
1 lb. sugar
2 1/2 lbs. tart apples, peeled, cored,
and chopped
1 lb. raisins
1/2 lb. currants
1/4 lb. citron, chopped
1/4 lb. candied orange peel, chopped
1 1/2 tsp. salt
1/2 tsp. each cinnamon, allspice, and mace
2 c. apple cider
Brandy
Pastry for a 2-crust pie

Mix all the ingredients except the brandy (and of course, the pie crust) in a large kettle; cover and simmer for 2 hours, stirring frequently. Remove from heat and add brandy to taste. Reserve enough mincemeat for the pie; pack the remainder into hot sterilized jars and seal. Line a 9-inch pie plate with half the pastry and fill with mincemeat. Cover with the other half, seal the edges, prick the crust, and bake at 375° until the crust is golden.

MINCEMEAT-ICE CREAM PIE (serves 10-12)

1 1/2 c. graham cracker crumbs
1/4 c. melted butter
1/4 c. sugar
Vanilla ice cream
Mincemeat
Brandy

Combine the graham cracker crumbs, melted butter, and sugar in a 9-inch pie pan and pat into shape. Bake at 375° for 8 minutes. Cool. Soften the vanilla ice cream slightly, mix in the mincemeat and brandy to taste, and spoon it into the crust. Put it in the freezer where it can keep, covered, for several weeks. It's very rich, so serve it in narrow wedges.

PUMPKIN-ICE CREAM PIE (serves 8-10)

Crust:

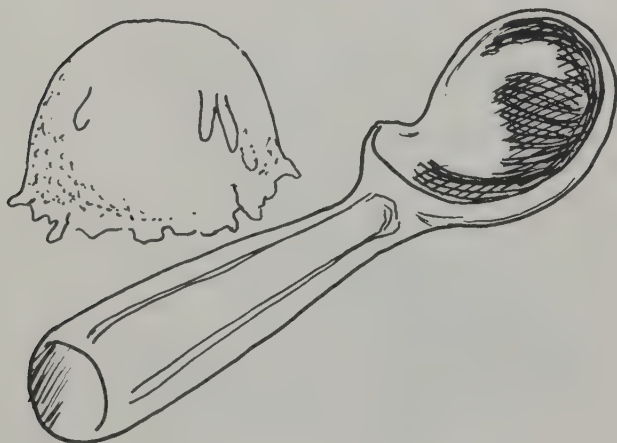
1 1/2 c. graham cracker crumbs
1/4 c. melted butter
1/4 c. sugar
1/2 c. pecans, finely chopped

Combine all the ingredients in a 9-inch pie pan, pat into place, and bake at 350° for 8 minutes. Cool.

Filling:

1 quart vanilla ice cream, softened
1 1/2 c. canned pumpkin
1/2 c. brown sugar
Pinch of salt
1/4 tsp. ginger
1/4 tsp. ground cloves
1 tsp. cinnamon

Combine all ingredients. Spoon into the pie shell and freeze. Serve with whipped cream and chopped nuts, if you wish.



AMARETTO MOUSSE PIE (serves 8)

If you prefer to serve this as a mousse instead of as a pie, spoon it into a soufflé dish and refrigerate it. Bake the crust on a cookie sheet, crumble it, and store the crumbs in an airtight container, sprinkling them on for a crunchy topping just before serving.

Crust:

16 coconut-flavored macaroons (about
1 3/4 c. crumbs)
1/3 c. chopped pecans
1/3 c. melted butter

Whirl the cookies in the blender to make crumbs. Mix them with the pecans and melted butter. Press lightly into a 9-inch pie plate and bake at 375° for 8 minutes. Cool.

Mousse:

1 envelope unflavored gelatin
1/2 c. sugar
1/4 tsp. salt
4 eggs, separated
1/2 c. Amaretto liqueur
1/3 c. light cream
1/4 tsp. almond extract
1/4 tsp. cream of tartar

Mix together the gelatin, 1/4 cup of the sugar, and salt; set aside. Beat the egg yolks until thick, then beat in 1/4 cup of the Amaretto, the cream, almond extract, and the gelatin mixture. Cook, stirring constantly, until the gelatin is dissolved and the custard just coats the spoon; if it comes too close to the boil, the yolks will scramble. Off heat, beat in the other 1/4 cup Amaretto. Chill 30 to 45 minutes, stirring occasionally, until the custard just begins to set. Meanwhile, beat the egg whites with the cream of tartar until just stiff. Gradually add the remaining 1/4 cup of sugar and beat until stiff and glossy. Fold in the custard, spoon into the pie crust, and chill. It can be made a day or two ahead.

CHOCOLATE PEPPERMINT PIE (serves 10)

This sinfully rich dessert could give sinning a good name!

Crust:

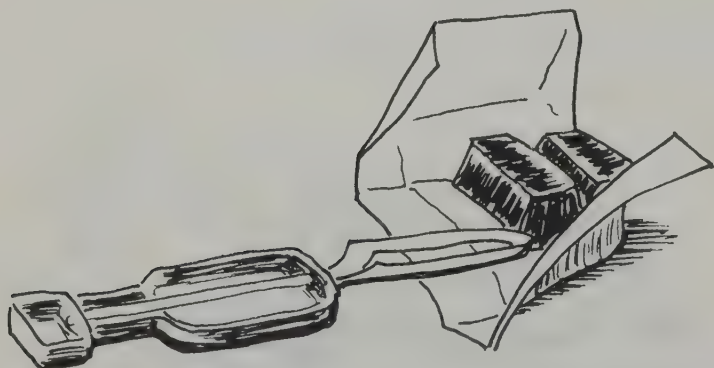
1 1/2 c. chocolate wafer crumbs
6 Tb. melted butter

Mix the crumbs and butter and press lightly into a 9-inch pie plate or spring-form pan. Bake at 350° for 7 minutes. Cool.

Filling:

1/2 c. butter, softened
3/4 c. sugar
3 oz. unsweetened chocolate
1 tsp. vanilla
3/4 tsp. peppermint flavoring
3 eggs
1/2 c. heavy cream, whipped

While the chocolate is melting over hot water, beat the butter and sugar together until fluffy; then beat in the melted chocolate, vanilla, and peppermint. Add the eggs, one at a time, beating 3 minutes after each addition. Fold in the whipped cream and spoon it all into the crust. Garnish with shaved chocolate. Chill at least 4 hours or overnight.



DATE TARTLETS (serves 6)

Tartlet shells:

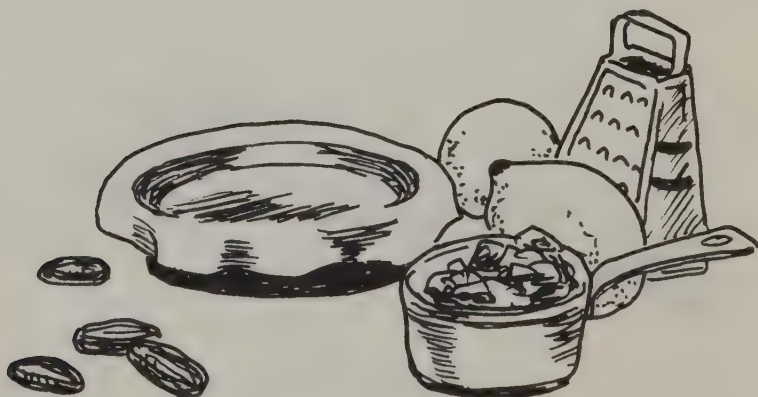
2 1/3 c. sifted flour
3/4 tsp. salt
2/3 c. cold butter
5 Tb. water

Blend the flour, salt, and butter in a food processor or with 2 knives, until they take on the consistency of corn meal. Still in the processor, or mixing lightly with a fork, gradually add the water. Blend well and refrigerate. Roll out the dough on a floured board to the thickness of 1/8 inch. Cut out 6 5-inch rounds and form them over the backs of muffin tins. Prick the dough very well to prevent puffing. Pleat the edges.

Filling:

2 c. pitted chopped dates
2 tsp. grated lemon rind
3 Tb. lemon juice
3 Tb. sugar
2 Tb. milk
Flour
Butter

Dissolve the sugar in the milk and combine all the ingredients. Fill the unbaked tartlet shells. Sprinkle with flour and dot with butter. Set on an ungreased baking sheet and bake at 400° for 20 to 25 minutes. Cool and serve with sweetened whipped cream.



PECAN TARTS (makes 12 small tarts)

Pastry:

2/3 c. butter
1/2 c. sugar
2 egg yolks
2 c. sifted flour

Blend the butter, sugar, egg yolks and flour together to make a stiff dough. Divide into 12 pieces and press each into a 2-inch scalloped tart shell. Chill.

Filling:

2 eggs, beaten
2/3 c. sugar
2/3 c. corn syrup
4 Tb. melted butter
1 tsp. vanilla
1 1/3 c. shelled pecan halves

Combine the eggs, sugar, corn syrup, melted butter, and vanilla. Divide the pecan halves among the tart shells and carefully pour the egg mixture over them. Place on a cookie sheet and bake at 350° for 20 to 25 minutes. Cool on wire racks.

GLAZED WALNUT MINCE TARTS

Quick and delicious, these little tarts always bring forth compliments far in excess of the effort involved.

Baked tart shells
Mincemeat
Coarsely broken walnut meats
Honey

Spoon canned mincemeat into the tart shells. Sprinkle with walnuts. Drizzle a little honey over the nuts and place under the broiler to glaze. Serve warm or cold.

QUICK CHEESECAKE TARTS (serves 8)

- 8 pre-baked tart shells
- 1/2 c. golden raisins
- 1 Tb. dark rum
- 2 small cartons small-curd cottage cheese
- 2 eggs
- A large dollop heavy cream
- 1/2 c. sugar

Soak the raisins in the rum for at least a half hour. Press the cottage cheese through a sieve. Blend it with the eggs and cream and stir in the well-drained raisins and sugar. Fill the tart shells and bake at 325° for about 20 minutes, or until set.



MOUSSE AU CHOCOLAT "EXCELSIOR" (serves 6)

- 6 oz. semi-sweet chocolate
- 2 Tb. water
- 1 Tb. sweet butter
- 3 Tb. dark rum
- 3 eggs, separated
- 1/4 c. heavy cream
- Chocolate shavings

Melt the chocolate with the water. Stir in the butter, then the rum. When the mixture has cooled slightly, beat in the egg yolks, one at a time. Beat the egg whites until stiff but not dry and fold into the chocolate mixture. Spoon the mousse into "pot de crème" or demi-tasse cups and drizzle the heavy cream over the chocolate. Refrigerate at least 2 hours. Before serving, garnish with chocolate shavings made by running a vegetable peeler over a square of semi-sweet chocolate.

POTS DE CRÈME AU CHOCOLAT (serves 8)

The only cooking required for these simple but rich chocolate puddings is the heating of the milk! If you're momentarily not concerned about calories, do use the light cream.

- 2 large eggs
- 1/4 c. sugar
- 12 oz. semi-sweet chocolate bits
- Pinch of salt
- 2 tsp. vanilla or 2 Tb. dark rum
- 1 1/2 c. hot milk or light cream

Put all the ingredients except the milk or cream into the blender. Turn it on for a few seconds. Make sure the milk is scalding (as hot as it can get without coming to the boil). Add it gradually to the chocolate mixture; blend for 30 seconds more after all of it has been added. Pour into small dishes and chill for at least 3 hours.

COFFEE MOUSSE (serves 6)

- 2 Tb. unflavored gelatin
- 1/2 c. cold milk
- 1 c. strong, hot coffee
- Powdered sugar to taste
- 1 pint heavy cream, whipped
- More whipped cream for a garnish

Soften the gelatin in the milk. Stir in the hot coffee, sweeten it to your taste with powdered sugar, and strain it into a mixing bowl. Chill it until it just begins to set, then whip it until frothy in a food processor or with an egg beater. Fold in the pint of whipped cream, pour it into a mold, and chill for several hours or overnight. Invert on a platter and serve with whipped cream.

CRÈME BRÛLÉE (serves 6)

If you have avoided serving Crème Brûlée because you don't want to hover anxiously near the broiler while your guests are waiting for their coffee and dessert, you can now write it into your menu plan. You do your hovering at a convenient time, before your guests arrive!

1 pint whipping cream
6 egg yolks
1/2 c. sugar
Pinch of salt
2 tsp. vanilla
Brown sugar

Bring the cream to a temperature just below the boil. Meanwhile, beat the yolks, sugar, and salt until the yolks are thick. Stir in the hot cream and add the vanilla. Pour into a soufflé dish. Placing it in a pan of hot water, bake it at 350° for 25 to 30 minutes. Cool and chill.

Just before you go to the concert, sprinkle the top with brown sugar to a depth of 1/4 inch by forcing the sugar through a sieve. Place the dish in a pan of ice water and broil the topping until it is melted and bubbly; watch to see that it doesn't burn. Chill the custard again. The topping will stay crunchy for 3 to 4 hours.



BRANDY CREAM ROYAL (serves 10)

1/2 c. sugar
2 envelopes unflavored gelatin
1/4 tsp. salt
2 1/4 c. milk
1/2 c. brandy
2 c. sour cream
1 tsp. vanilla

Blend the sugar, gelatin, and salt together in a saucepan. Stir in the milk and heat, stirring frequently, until the gelatin and sugar dissolve. Remove from heat and stir in the brandy; cool. Add the sour cream and vanilla and blend until the mixture is smooth. Turn it into a large ring mold or individual molds and refrigerate. Unmold to serve, and spoon on the strawberry sauce.

Strawberry Royal Sauce:

1/3 c. sugar
1/3 c. brandy
3 c. sliced strawberries

Stir the sugar into the brandy until it dissolves. Toss lightly with the strawberries and allow to stand at least a half hour. (If you use frozen berries, omit the sugar and use just the brandy.)

NORWEGIAN CREAM (serves 6)

Juice of 2 medium oranges
1 small pkg. orange gelatin or Jello
3 eggs, separated
1/4 c. sugar
2 Tb. apricot jam
1/2 pint heavy cream, whipped

Add enough water to the orange juice to make 1 1/2 cups of liquid. Heat it and dissolve the jello in it; allow it to cool slowly to room temperature. Add the sugar to the egg yolks and beat slightly. Add the slightly thickened jello and mix well. Beat the egg whites until stiff and fold them into the jello. Pour it all into a serving dish and chill. When it has set, spread the apricot jam over the top. Serve with whipped cream.

MERINGUE CLOUDS (serves 12-16)

While some meringues turn into chewy enemies on your plate, these delicate puffs live up to their name. Store them in airtight containers as soon as they are cool; they will stay tender for up to three days. Word of warning: make them in dry, rather than humid, weather.

6 egg whites at room temperature
1/2 tsp. cream of tartar
1/4 tsp. salt
2 c. sugar
1 tsp. vinegar
1 tsp. vanilla

Beat the egg whites in a large bowl until foamy. Add the cream of tartar and salt; beat until stiff. Add the sugar gradually, beating well after each addition. Add the vinegar and vanilla and beat until they are thoroughly blended. Line 2 baking sheets with brown paper (a cut-up shopping bag will do). With a large spoon, make 2 1/2-inch mounds on the paper, topping each with a teaspoonful for a cap. Bake at 250° for 1 hour. Loosen with a spatula immediately. Cool and store in an airtight container.

Serve with sliced strawberries or raspberries marinated in an orange-flavored liqueur, or sliced peaches in an almond-flavored liqueur, or a custard sauce. Remove the "caps" before spooning on the fruit or sauce and replace them on top.



POACHED MERINGUES GRAND MARNIER (serves 8)

Meringues:

4 egg whites at room temperature
Pinch of salt
1/4 tsp. cream of tartar
3/4 c. sugar
2 c. hot milk
2 Tb. sugar
2 tsp. vanilla

Beat the egg whites until frothy; add the salt and cream of tartar and continue beating until soft peaks form. Add the 3/4 cup sugar, a little at a time, beating until the meringue is stiff and glossy. In a saucepan, bring the milk and 2 tablespoons sugar to a simmer; add the vanilla. With 2 large tablespoons, shape the meringue into ovals and poach them in the milk, 2 at a time, for 2 minutes on each side. Repeat until you have 8 puffy, tender meringues. Remove each when done with a slotted spoon and drain on paper towels. Strain the milk and reserve 1 1/2 cups, adding more if necessary.

Grand Marnier Sauce:

6 egg yolks
1/2 c. orange juice
2 tsp. grated orange rind
1/4 c. Grand Marnier

Whisk the egg yolks and sugar together until pale yellow. Add the orange juice and the reserved milk. Cook, stirring frequently, over low heat until it lightly coats a spoon. Stir in the Grand Marnier and orange rind. Pour into a serving bowl and chill. Float the meringues on top and return to the refrigerator.

Garnish:

Caramel (1/3 c. sugar and 2 Tb. water)
Toasted sliced almonds

Combine the sugar and water in a saucepan. Stir to dissolve the sugar, and bring it to the boil over moderately high heat. Cook, swirling the pan occasionally, until the syrup is light brown. Working quickly before the caramel hardens, spoon it on top of the meringues. Chill. Just before serving garnish the dish with the toasted almonds.

FRESH FRUIT IN CHAMPAGNE SABAYON (serves 8)

Serve this delicate custard sauce over sliced fresh fruit -- peaches, grapes, strawberries, melon, whatever you like.

- 1 lemon
- 4 egg yolks (freeze the whites for another use)
- 1/3 c. sugar
- 3/4 c. Champagne
- 2 Tb. Kirsch
- Toasted sliced almonds

Cut your fruit into bite-sized pieces; sprinkle with the grated rind of a lemon and its juice.

Whisk the egg yolks and sugar together in a saucepan. Add the Champagne and cook over low heat, stirring, until it is thick and creamy. Do not overcook or the eggs will scramble. Remove from heat, stir in the Kirsch, and cool. Pour over the fruit and refrigerate until serving.

Sauté sliced blanched almonds in a little butter until they are golden. Drain on a paper towel and reserve them for a garnish.

LEMON FLUFF FOR TARTS OR MOUSSE (serves 6)

This lovely, light mousse can be served with berries, cake, or in tart shells. For berries or cake, simply chill it after the egg whites are folded in; for tarts, spoon it into pre-baked pastry shells and bake at 375° for 5 minutes, then at 325° for another 5 minutes.

- 3 eggs, separated
- 5 Tb. cold water
- 1 c. sugar, less 1 tablespoonful
- Juice and grated rind of 1 lemon

Beat the egg yolks until thick and lemon-colored; add the water and half the sugar. Cook in the top of a double boiler, stirring constantly, until thickened. Add the lemon juice and rind and cook until quite thick but not boiling. Remove from heat and cool. Beat the egg whites until stiff but not dry; gradually beat in the rest of the sugar. Fold the whites into the cooled egg yolk mixture and proceed as suggested above.

SOUFFLÉS À L'ORANGE (serves 4)

2 large oranges
2 lumps of sugar
1 Tb. orange juice
1 Tb. butter
1 Tb. flour
1/3 c. milk, heated
2 eggs, separated
1/4 c. sugar
1/4 c. orange Curaçao
Fine granulated sugar

Cut the oranges in half and scoop out most, but not all, of the flesh (a curved grapefruit knife works well). Soak the sugar lumps in a tablespoon of orange juice over a low flame. Melt the butter, add the flour, and cook, stirring, for a few minutes. Stir in the heated milk and cook until thickened. Off heat, mix in the egg yolks, one at a time. Bring the mixture to a temperature just below the boil, stirring well. Add the sugar, the Curaçao, and the sugar lumps which have been melted in the juice. Set your soufflé base aside at room temperature and go to the concert.

During dinner, preheat the oven to 450°. Heat the orange shells for a few minutes. Beat the egg whites until stiff but not dry; fold them into the soufflé base. Remove the shells from the oven, spoon in the soufflé mixture, and sprinkle with fine granulated sugar. Return the filled shells to the oven for 5 to 10 minutes, until nicely puffed and brown. Serve at once.



ORANGES WITH STRAWBERRY SAUCE (serves 8)

8 large oranges
4 Tb. orange-flavored liqueur
2 pints ripe strawberries
3/4 c. currant jelly
1/4 tsp. lemon juice

Peel the oranges, slice them, and arrange them in a serving bowl. Chill. Purée the strawberries in the blender, reserving a few perfect ones for a garnish. In a small saucepan, heat the currant jelly until it has dissolved. Stir in the liqueur and the lemon juice. Cool slightly and then blend in the strawberry purée. Chill. To serve, spoon the sauce over the oranges and garnish with the reserved strawberries.

ORANGES AND GOLDEN RAISINS (serves 6)

1/2 c. golden raisins
1/4 c. orange-flavored liqueur
6 oranges
1/2 c. sugar
1/2 c. hot water

Soak the raisins in the liqueur for at least an hour. Peel the orange part from the skin of 3 oranges and cut it into julienne strips, about 2 inches long and 1/8 inch wide. Blanch in boiling water for 10 minutes. Drain and add to the raisins. Peel the oranges, slice them, and arrange them in a serving bowl. Sprinkle them with the raisins and strips of peel, reserving the liqueur. Refrigerate.

Boil the sugar and 1/4 cup of the water, stirring occasionally, until the syrup turns a light brown. Remove from heat; add the rest of the hot water and the reserved liqueur. When the syrup has cooled completely, pour it over the oranges. Serve chilled.

PLUMS IN PORT (serves 12)

Poach these Italian prune-plums (sometimes called standard plums) during the late summer when they're in season; then freeze them to serve when you need them, thawed, over vanilla ice cream or custard.

- 20 prune-plums
- 1 orange
- 12 cloves
- 2 c. Port wine
- 1 c. sugar
- 2 cinnamon sticks

Wash, quarter, and pit the plums. Cut the ends off the orange and discard them; slice the middle part into two and then quarter the slices; stud them with the cloves. In a large, heavy saucepan combine the Port, sugar, plums, orange sections, and cinnamon. Bring to the simmer and poach for 10 minutes, or just until the fruit begins to soften. Cool and refrigerate or freeze. The fruit and sauce develop a richer flavor after a few days.

BISCOTTO TORTONI (serves 6)

Tortoni, the Italian owner of a café in Paris during the last half of the eighteenth century, is credited with introducing cream ices to the world. This particular confection still bears his name. It may be served by itself or with a fruit compote.

- 3/4 c. macaroon crumbs
- 3/4 c. rich milk
- 1/4 c. powdered sugar
- 2 tsp. Sherry
- Dash salt
- 1 c. heavy cream
- 1 egg white
- 1 tsp. vanilla
- Garnish: toasted unsalted almonds, or angelica, or glacéed fruit

Combine the crumbs, milk, powdered sugar, Sherry, and salt; let them stand for an hour. Beat the cream until stiff, then do the same with the egg white. Fold them into the crumb mixture, adding the vanilla. Spoon into a serving dish, or ramekins, or paper muffin cups. Garnish and freeze.

CHESTNUT SAUCE FOR ICE CREAM (serves 8-10)

Sweetened chestnut purée can be found in the gourmet section of some supermarkets. As a sauce for vanilla ice cream, its deep, rich flavor needs little else.

- 1/2 c. chopped pecans
- 1 1/2 Tb. butter
- 1 8-oz. can sweetened chestnut purée
- 1/4 c. dark rum

Toast the pecans lightly in a skillet with the butter; remove and set aside on paper towels. Heat the chestnut purée with the rum and set it aside. To serve, spoon the chestnut sauce over vanilla ice cream and garnish with the toasted pecans.

For a more elegant presentation, you could roll the ice cream inside crêpes, drizzle heated chestnut sauce on top, and garnish with the pecans.

MOUSSE AUX MARRONS (serves 6)

Going a little farther with sweetened chestnut purée, we can put together a quick and lovely frozen mousse.

- 1 8-oz. can sweetened chestnut purée
- 1/4 c. dark rum or brandy
- 2 Tb. unsweetened cocoa
- 2 tsp. instant coffee powder
- 4 c. vanilla ice cream, softened
- Garnish: whipped cream and shaved chocolate

Mix the chestnut purée with the rum or brandy; heat it briefly to evaporate the alcohol. Stir in the cocoa and coffee powder. When the mixture has cooled, blend in the softened ice cream. Spoon it into individual serving dishes; freeze. Remove them from the freezer about 10 minutes before serving so that the mousse may soften slightly. Top with whipped cream and chocolate shavings.

HONEYDEW SHERBET (serves 12)

Eyes will be as pleased as taste buds if you garnish each serving of pale green sherbet with a sprig of dark green mint and a bright red strawberry. Pass a platter of cookies.

- 1 ripe honeydew melon
- 2 egg whites
- 1 c. sugar
- 1/4 c. lime juice

Remove the seeds and rind from the melon and cut it into 1-inch chunks. Purée it in the blender, a batch at a time, with similar proportions of the other ingredients. Pour it into a freezer container; stir occasionally as it freezes so that no large ice crystals will form. Remove it from the freezer about 15 minutes before serving, so that it will soften slightly.

GUMDROP COOKIES

- 4 eggs
- 1 pkg. brown sugar
- 1 1/2 c. orange slice candies, chopped
- 2 c. nuts
- 2 c. flour

Beat the eggs until frothy. Add the brown sugar and blend it in well. Dredge the chopped candy and nuts in some of the flour. Add them, together with the remaining flour, to the brown sugar mixture. Spread it in a large pan (a cookie sheet with sides) and bake at 300° for 45 minutes. Glaze it while it is still warm, and cut into small squares when cool.

Glaze:

- 4 Tb. butter, softened
- 2 c. sifted powdered sugar
- 2 tsp. instant coffee
- 2 Tb. water

Blend all the ingredients.

STRAWBERRY FROST IN COOKIE CUPS (serves 6)

Strawberry Frost:

- 3 boxes strawberries, hulled
- 2 c. sugar
- 1 1/2 c. orange juice
- 1/2 c. lemon juice
- 1/4 c. Grand Marnier

Purée the strawberries, sugar, orange juice, and lemon juice in your blender. Mix in Grand Marnier and pour into a 9- by 13-inch baking dish. Freeze partially, then scoop into a mixing bowl and beat until smooth, to break up the large ice crystals. Freeze until firm. Serve by itself with a sprig of mint, or in cookie cups.

Cookie Cups:

- 1/2 stick (2 oz.) butter, softened
- 1/3 c. sugar
- Grated rind of 1 lemon
- 1/4 c. egg whites
- 1/3 c. flour, unsifted

Preheat the oven to 425°. Butter and flour 2 baking sheets. Using a saucer, mark 3 circles about 5 1/2 inches in diameter on each sheet. Oil the outsides of 3 pyrex custard cups or teacups.

Beat the butter, sugar and lemon rind until fluffy. Add egg whites and mix just enough to blend. Gradually sift the flour into the batter, stirring. Place 1/6 of the batter (about 1 heaping table-spoon) into the center of each circle; with the back of a spoon, spread it out to the edges of the circle. Bake one sheet at a time in the middle level of the oven for about 5 minutes, or until the edges have browned lightly to within 1 inch of the centers.

Now comes the tricky part. The cookies won't mold into cup shapes if they're allowed to cool. Leave the cookie sheet on the opened oven door. Working quickly, remove a cookie with a spatula and press it over an oiled cup. Do the same with the other two cookies. Let the oven reach 425° again before you proceed with the second sheet.

When the cookies have cooled, place them in an air-tight container. If the weather is dry you can do them ahead; if not, it's best to do them the morning of your party.

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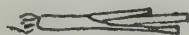
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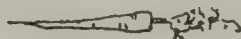
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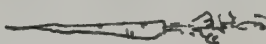
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